

- NEW GIN OF THE MONTH -  
**"OSMOZ" Citrus Gin**

Chateau Montifaud, Cognac, France 46% abv £3.50

A perfect summers gin from a small distillery France. Distilled with apple, lime, saffron, cloves, cucumber and orange.  
 Garnished with fresh basil and local strawberries, it is best served over ice with Fevertree tonic.

The Daily Changing  
**Lunch Menu**  
 @ caddymann.com

**MONKFISH** – Lightly coated monkfish cheeks, honeyed beetroot carpaccio, wild sweet cicely mayonnaise. 7.25

**TERRINE** – A pressing of free range chicken and pulled ham hock with garden chutney & melba toast. 6.95

**SOUP** – Cream of broccoli, potato and wild lovage soup, topped with fried brie soufflé dumpling. 4.50

**OR** - Yellow split pea and home cooked ham soup with fried croutons & warm homemade roll. 4.50

**PATE** – Smooth chicken liver and cognac parfait, red onion marmalade. Toast, crusty bread or oatcakes 6.75

**PIGEON** – Roast pigeon breast, celeriac dauphinoise, black pudding, braised grapes, foie gras, Madeira jus. 7.50

**SOUFLEE** – Twice baked goats soufflé with asparagus cream sauce. 6.95

**SALAD** – Brioche crostini topped with smoked duck breast salad and rhubarb chutney. 6.95

**HAGGIS** – Crispy fried haggis croquette with soused red cabbage and wholegrain mustard mayo. 6.75

**MEATBALLS** – Homemade pork & parmesan meatballs in vine tomato ragout with garlic bread. 6.95

**CHEESECAKE** – Sun dried tomato & basil cheesecake. Feta cheese and black olive salad, wild garlic pesto. 6.75

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**CADDY MANN LAMB** – 18hr slow baked Borders lamb on creamed potatoes with natural roast gravy. 14.50

**PORK** – "General Tso's Pork Belly". - Slow cooked local free range belly pork marinated with fresh ginger, chilli and soy sauce fried until crispy with a sweet and spicy sauce, served with steamed broccoli and rice. 14.50

**BURGER** – Homemade half pound Venison burger, on soft roll with chips and beer battered onion rings. 11.50  
 TOPPINGS – 1.00 each. Cheddar, Brie, Stilton, Smoked bacon, Fried egg, Grilled haggis, Stornoway black pudding, Caramelized red onion relish.

**CHICKEN 'n' HAGGIS** – Char-grilled Free range chicken breast with grilled haggis, pan fried clapshot and a Glenkinchie malt whisky and peppercorn cream sauce. 14.50

**VENISON PIE** – Chunks of hand diced wild Borders venison cooked in a port wine, sloe gin and redcurrant gravy, served in a warm puff pastry pie case. 14.50

**STROGANOFF** – Sautéed strips of Borders steak in mushroom and paprika sauce. Rice, chips or ½ & ½. 14.50

**DUCK** – Goosnargh duck breast, sticky jasmine rice, grilled pak choi, duck spring roll, Asian infused lemon grass, star anise, sesame and soy sauce gravy. 16.95

**COD** – Wild Shetland cod fillet, thyme and garlic roasted potatoes, pancetta, plum tomatoes & chorizo. 14.50

**SALAD** – Warm char-grilled chicken breast on wild rocket salad with roasted peppers & herb dressing. 13.95

**LASAGNE** – Our homemade lasagne served with garlic bread and either salad or chips. 13.95

**FISH 'n' CHIPS** – Fillet of East coast Scottish haddock in crisp beer batter with homemade chips & tartar sauce.  
 Served with, either - mushy peas, garden peas, side salad, or vegetables. 13.50

**VEAL** - Free range rosé veal loin steaks, pan fried, in a white wine, garlic and mushroom cream sauce. 15.50  
 Veal from Roger Mason, Heaves Farm, Kendal,

**LIVER** – Pan fried local lambs liver, spring onion mash, dry cured home smoked bacon & roasted onions. 13.

**Vegetarian ??? – Please ask for our separate vegetarian menu**

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*Please advise us of any food allergies or dislikes when ordering as some dishes contain ingredients that are not stated. Thank You.*