

SAMPLE MENU

@ *The Caddy Mann*

SOUP 6.50

Curried sweet potato & winter squash soup. Toasted coconut. Coriander. Lime creme fraiche. Warm homemade bread.

PHEASANT SATAY 10.00

Local estate pheasant kebabs marinated in an Indonesian spiced peanut sauce with Nasi Goreng.

K.F.P. 10.00

'Korean Fried Partridge' – Partridge breast strips glazed in a sticky Korean barbecue sauce Crunchy Asian slaw. Noodles.

RABBIT 10.00

Stuffed loin of wild local rabbit. Salt baked garden beetroot. Creamed celeriac puree. Jus.

PIGEON WELLINGTON 12.00

Breast of pigeon, foie gras mousse and spinach bound in butter puff pastry. Madeira and rowanberry sauce

SOUFFLE 9.00 v

Twice baked Lockerbie cheese soufflé. Sauté potatoes. Creamed onion soubise sauce.

SMOKED SALMON PATE 10.00

Confit oak smoked Scottish salmon pate. king prawn salad. Bloody Mary mayonnaise.

HAGGIS 7.50 / 15.00

Our butchers award winning haggis wi' bashed neeps 'n' champit tatties. Either plain or with peppercorn sauce or lamb gravy.

PORK BELLY 10.00

Sticky glazed hoi sin and honey pork belly. Spring onions. Cucumber. Grilled pak choi. Toasted sesame.

CADDY MANN LAMB 20.00

18hr Slow baked local Borders lamb. Creamed potatoes. Yorkshire pudding. Lamb jus. Lamb from Bonjedward (Brigsys Butchers)

BEEF SHIN PIE 20.00

Tender chunks of local Scotch beef shin slowly cooked in Tempest ale gravy with a puff pastry topping.

Chips, boiled new potatoes, mash, roast or garlic potatoes

GAME PUDDING 21.00

Our homemade steamed suet pudding filled with chunks of wild local estate game cooked in red wine rosemary gravy.

Chips, boiled new potatoes, mash, roast or garlic potatoes

HARE 20.00

Fillet of wild Northumbrian hare. Black pudding croquette. Pomme dauphine. Cavolo Nero. Thyme jus.

DUCK 21.00

Wild local mallard breast. Confit leg. Braised red cabbage. Apple fondant. Port and hawthorn berry sauce

WOODCOCK 21.00

Classic whole roast woodcock. Fried bread. Woodcock pate. Black trumpet wild mushrooms. Game sauce

BOAR 21.00

10oz Wild boar cutlet. Appl,e honey grain mustard and calvados sauce. Garlic potatoes.

VENISON 22.00

Pan seared fillet of local estate roe deer. Elderberry ketchup. Sweet roasted pear. Dauphinoise potato. Spruce & juniper.

FISH & CHIPS 12.00 smaller fish. - 16.00 the big fish

East coast haddock. Beer batter or breadcrumbs. Choice of either mushy peas, garden peas, veg or salad.

TOAD & HOLE 16.00

homemade 8oz wild game sausage ring with bubble & squeak mash, served in our giant homemade Yorkshire pudding
With a rich fried onion gravy

CHICKEN 20.00

Breast of chicken stuffed with a winter truffle & rosemary mousse in a white wine mushroom cream sauce.

Please make us aware of any allergies or dietary requirement as some dishes may contain ingredients that are not listed.

www.caddymann.com