

ROE DEER 7.95

Wild venison samosas. Charred lime. Tamarind sauce. Yoghurt. Mint.

MUTTON 7.95

Beer braised breast of Cumbrian Herdwick Mutton. Scotch Broth barley pilaf. Rosemary jus.

PARTRIDGE 7.50

Teriyaki partridge breast. Japanese noodle salad. Nashi pear. Wasabi mayo.

RISOTTO 7.50

Pumpkin & winter squash risotto. Crumbed fetta cheese. Salt roasted walnuts. Honey baked fig.

SOUP 5.50

Lentil and Ham hock Soup. Home cured Pancetta. Warm homemade bread.

SOUFLEE 7.25

Farmhouse Lockerbie cheese soufflé. Baby leeks. Sautee potatoes. Kelsae onion sauce soubise.

WOODCOCK 9.50

Ballantine of woodcock. Truffle farce. Seared foie gras. Madeira sauce. Game haggis Bon Bon.

CROSTINI. 7.50

Toasted sourdough. Maple glazed. Berwickshire mackerel. Garden beetroot. Smoked horseradish.

THE CADDY MANN LAMB 16.95

18hr Slow baked local Borders lamb. Creamed potatoes. Rich mint scented roast lamb gravy.

PORCHETTA 16.95

Rolled loin of Cumbrian saddleback pork stuffed with lemon, garlic, fennel seed and herbs. Sauteed lyonnaise potatoes. Puffed crackling. Pear cider gravy.

STROGANOFF 16.95

Pan fried fillet steak strips in classic mushroom cream sauce. Chips, rice or half 'n' half.

MALLARD 18.50

Seared mallard breast. Confit leg. Wild cherry jûs. Pomme Anna. Stornaway black pudding tart tatin.

VEAL SCALOPINO. 16.95

Escallops of Cumbrian grass fed rosé in fresh breadcrumbs. Homemade mozzarella. Baked in a red wine tomato sauce. Basil leaf fritter.

HARE 18.95

Fillet of Wild Northumberland hare. Fried beetroot ravioli of pulled hare ragout. Spiced carrot puree.

Charred potatoes. Port wine jus.

GOOSE 18.95

Pan roast goose breast. Sherry braised red cabbage. Dauphinoise. Seville orange sauce. Sage stuffing.

CHICKEN & HAGGIS 15.95

Chicken breast. Grilled haggis. Home cured bacon. Neeps, tatties. Whisky peppercorn sauce.

FISH & CHIPS The Big Fish 14.95. The smaller fish 12.95

Tempest Ale beer batter or fresh breadcrumbs. Mushy peas, garden peas or vegetables.

VENISON 18.95

Roast loin of lolly shot roe deer. Celeriac pathivier. Beef dripping potato fondant. Hawthorn berry sauce