

LUNCH MENU

The Caddy Mann Restaurant

CULLEN SKINK 7.50

Thick & creamy smoked haddock, potato & leek chowder. Homemade crusty bread.

RISOTTO 8.50

Creamy white wine, mushroom and sage risotto.

SOUP 6.50

Leek and potato soup. Fried cheese soufflé dumplings. Homemade bread.

PRAWN 9.00

Oriental spiced tempura king prawn with stir fried soft noodles.

CANNELLONI 9.00

Baked homemade wild local venison cannelloni with garlic bread.

GOOSE 9.00

Brie, cranberry & clementine tart topped with a salad of home cured smoked goose breast & pine nuts.

K.F.P 9.00

Korean Fried Pheasant with sticky honey & sesame glaze. Asian slaw. Gochujang mayonnaise.

PARTRIDGE 9.00

Tandoori marinated partridge breast skewers. Curry sauce. Rice. Poppadom. Mango chutney.

MACKEREL 8.50

Rilette of home smoked Berwickshire coast mackerel. Eckford garden pickles. Wild horseradish cream. Toast

TOADS IN HOLES 7.75

Pork & herb chipolatas baked in mini Yorkshire puddings with onion gravy.

PULLED PORK MAC & CHEESE 8.00

Crispy fried mac 'n' cheese croquette topped with pulled local pork in our Tennessee style sticky BBQ sauce.

ROAST BEEF 19.00

Roast Rib-Eye of local Scotch Belted Galloway beef. Duck fat roast potatoes. Yorkshire pudding. Red wine gravy.

THE CADDY MANN LAMB 19.00

18hr Slow baked lamb shoulder. Creamed potatoes. Winter vegetable mash. Yorkshire pudding. Lamb jus.

HALF & HALF 19.00

Roast beef and slow baked lamb shoulder. Mash. Roasties. Yorkshire pudding. Red Wine Gravy.

STEAK PUDDING 19.00

Tender beer braised ox cheek & baby onions in a steamed suet pudding. - Chips, mash, roast or boiled new potatoes.

VENISON PIE 19.00

Pot-roast wild local roe deer. Red wine & hawthorn jelly gravy. Puff pastry topping. Chips, mash, roast or boiled new potatoes.

CHICKEN 18.50

Garlic and herb roasted chicken breast. Haggis fritter. Clapshot. Crispy bacon. Whisky peppercorn sauce.

DUCK 19.00

Confit leg of free range Goosnargh duck. Bubble & squeak mash. Wilted scallions. Port and plum sauce.

COD 21.00

Pan roast fillet of cod. Tenderstem broccoli. Roast baby potatoes. Hollandaise sauce.

PHEASANT 20.00

Rolled brace of local estate pheasant breasts wrapped in home cured pancetta with mushroom & sage risotto.

FISH & CHIPS 15.50

Scrabster landed haddock fillet. Beer batter or breadcrumbs. Mushy peas, garden peas or seasonal vegetables

PORK 19.00

Maple glazed pork belly. Pan roast pork fillet. Apple pure. Crackling. cider gravy. Black pudding bon-bon.

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