

SAMPLE SUNDAY LUNCH @ *The Caddy Mann*

SOUP 6.50

Curried sweet potato and coconut soup. Coriander. Lime creme fraiche. Warm homemade bread.

SMOKED SALMON PATE 10.00

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

VENISON NACHOS 9.00

Baked nachos with chunky wild venison chilli, cheese sauce and jalapenos.

RABBIT 10.00

Stuffed loin of wild local rabbit. Salt baked garden beetroot. Celeriac. Jus.

PARTRIDGE 10.00

A warm salad of pan seared partridge breast and black pudding with pear and quince chutney

K.F.P. 10.00

"Korean Fried Pheasant" – Pheasant goujons glazed in a sticky Korean barbecue sauce with crunchy Asian slaw & rice.

WELLINGTON 9.00

Warm chicken and chorizo puff pastry roll. Tomato and roasted red pepper fondue.

PORK BELLY 10.00

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

SOUFFLE 9.00 v

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

ROAST PHEASANT 21.00

Roast pheasant breasts. Potato dauphinoise. Cranberry, orange & wild rosehip jelly gravy. Yorkshire pudding.

ROAST PORK 20.00

Roast free range local pork. Cider gravy. Yorkshire pudding. Crackling. Sweet crab apple sauce.

ROAST BEEF 20.00

Roast rib-eye of local Scotch beef. Red wine gravy. Roast potatoes. Yorkshire pudding.

ROAST LAMB 20.00

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

HALF & HALF 21.00

Roast rib-eye of beef and our 18hr slow roasted lamb shoulder. Mash tatties, Roasties, Yorkshire pudding & gravy.

3 MEAT ROAST 22.00

A slice of beef, pork and lamb with roasties, mash and a Yorkie pud.

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.

VENISON PUDDING 21.00

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

Chips, boiled new potatoes, mash or garlic potatoes

CHICKEN 20.00

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

BOAR 21.00

10oz Wild boar cutlet. Apple honey grain mustard and calvados sauce. Garlic potatoes.

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

www.caddymann.com