

SAMPLE DINNER @ *The Caddy Mann*

SOUP 6.50

Pea and ham hock soup. Crispy bacon bits. Homemade crusty bread.

ANTIPASTO 9.00

Cured Italian meats. Roasted peppers. Marinated olives. Mozzarella. Crusty bread.

SOUFFLE 9.00 v

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

FISH PIE 10.00 starter / 20.00 main

Cod, Salmon, King prawns and smoked haddock baked in a thick cream sauce topped with cheesy mashed tatties.

GOOSE 9.00

A warm salad of home cured and smoked goose breast. Honey, feta, roast wallnuts. Pickled quince.

LAMB STOVIE HOTPOT 9.00

Slow cooked local lamb layered with fried onions & potatoes topped with grilled cheese. Brown sauce & Crusty bread.

CHILLI NACHOS 9.00

Baked nachos topped with slow cooked chunky venison chilli, sour cream, jalapeno aioli and cheese.

K.F.P. 10.00

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

RABBIT PAPPARDELLE 10.00

A ragout of wild rabbit and smoked bacon with ribbons of homemade pasta in a cider & honey grain mustard sauce.

STUFFED PARTRIDGE 11.00

Stuffed breast of local estate partridge. Autumn truffle cream sauce. Pine nuts. Roast sweet potato. Pumpkin gnocchi.

VENISON 25.00

Roast fillet of wild local roe deer. Fried compressed potato chips. Caramelised butternut squash puree. Red wine jus.

LAMB 25.00 *Lamb from Bonjedward (Briggsys Butchers)*

Lamb rump roasted with garlic and honey. Mediterranean vegetable caponata. Sauté potatoes Lyonnaise.

DUCK 25.00

Gressingham duck breast. Wine braised red cabbage. Port and damson sauce. Potato fondant. Black pudding.

STEAK 26.50 - *Local steak and meat supplied by Briggsys Butchers, Jedburgh.*

8oz Local Sirloin steak pan fried in garlic butter. Beef from Neil Gibson @ Willowford farm, Jedburgh

Grilled tomato, Chips, mushrooms and Onion rings. Ranch dressed Iceberg wedge. - SAUCES. - Peppercorn. Red Wine. Mushroom, Hollandaise. Blue cheese sauce. - 2.00 each

PHEASANT 21.00

Pan roast local estate pheasant breasts. Honey smoked parsnip. Candy beetroot. Potato dauphinoise.

COD 22.00

Lemon & parmesan crusted fillet of cod. Mashed potatoes. Buttered leeks. Smoked trout cream sauce.

PORK 22.00 *Pork from Stobs farm Hawick.*

Overnight braised local pork belly. Pork cheek, pork fillet. Cider gravy. Crab apple sauce. Potato pavé. Crackling.

CHICKEN 20.00

Roast breast of chicken stuffed with haggis. Whisky peppercorn sauce. Clapshot croquettes. Bacon wafer.

HARE 21.00

Haunch of wild local brown hare cooked in red wine. Beer braised onion. Colcannon mash. Yorkshire pudding.

FISH & CHIPS 16.00

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

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

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