

The Mad Hunter reduced menu

Small Plates

Mozambican Drunken Prawns & Squid

Pan fried king prawns and squid in Mozambican peri peri and beer, pineapple and red onion salsa, charred brioche bread **£8.95**

Vegetarian option with Wild Mushrooms £6.95

Bobotie Spring Rolls

Bobotie is a traditional minced dish made with fruit, egg and mild spices and usually served with rice. Chef Travis however has put his own spin on this classic and encased this fragrant mix within spring roll pastry and served with a fruit chutney. **£6.95** (contains nuts)

Tasting Board

Bobotie Spring Rolls, BBQ ribs, lemon & cracked black pepper Boerewors (traditional spiced sausage), traditional biltong (cured beef), Mozambican Calamari, crispy onions, South African crisps – perfect as a sharer **£19.95** Add two springbok shooters **£24.95** (contains nuts)

Vegetable Pakoras (v)(vegan on request)

Lightly spiced vegetable pakoras, Cape Town curry sauce, cucumber mint raita, pickled courgette **£6.50 (GF)**

Mad Hunters Ribs

Slow cooked Pork Ribs in The Mad Hunters secret spice rub, then Glazed on the Griddle in a BBQ sauce till sweet and sticky and served with crispy onions. **£7.95 bigger plate with fries £15.50**

Buttermilk Fried Chicken

Crispy fried chicken thighs in a southern spiced marinade served on our house slaw, poppy seed dressing and a blue cheese sour cream. **£7.50 bigger plate with fries £15.50 (GF)**

Bigger plates

Cape Karoo Fisherman's Catch

Fresh catch of the day nestled on steamed Mussels in a Cape Karoo broth of Wild mushrooms, sweet potato and peppers. A balance of sweet, salty and sour with a hint of coconut, finished with a prego butter and served with charred bloomer bread **£15.50 (GF on request)**

Durban Lamb Bunny Chow (spicy)

South African street food originating from Chef Travis's hometown of Durban, consisting of slow cooked lamb in a spicy fragrant tomato-based curry sauce, served in a granary loaf and with a carrot and lettuce sambal and cucumber raita **£15.50**

Exotic Burger

Feeling adventurous? Kangaroo? Ostrich? Crocodile? Our list goes on. We're serving it on a toasted bun, gem lettuce, tomato, crispy bacon, melted cheddar, crispy onions, prego aioli and a portion of fries **£13.95**

Food allergy? Ask your server about the ingredients in your meal before you eat. Please make your server aware of any allergies you may have as most dishes can be adjusted to suit.

Signature Trinchado

We've put our spin on this classic, serving it in a traditional South African Portuguese sauce made with mild spices, caramelised onions, chilli and brandy, served with garlic and rosemary focaccia **Beef £14.95 Chicken £12.95** (GF on request) **Add a side of veg for £2.50**

BBQ Halloumi

Chargrilled BBQ halloumi, spiced root vegetable puree, Pineapple and red onion salsa, scorched broccoli, paprika roasted sweet potato wedges **£13.95** (v)

Exotic Steak (Ask your server for today's option)

Ever tried Ostrich, Kangaroo, Crocodile, Zebra? The list goes on. We're serving it simply with sweet potato, seasonal greens, spiced root vegetable puree, and a rich apricot & game jus **£25.00** (GF)

Sides

Chips/Fries	£3.50 (GF)
Biltong dirty Fries	£4.95
Seasonal Prego veg	£3.95
Prego green beans	£3.95
Paprika roasted sweet potato wedges	£3.95 (GF)

Afters

Mad Hunters Parfait (gf)

Our ever-changing frozen dessert – please ask your server **£6.95**

Springbok Crème Brulee

Springbok Crème Brulee, Our twist on the classic shot. Amarula cream liqueur crème brulee served with a peppermint meringue a chocolate crumb **£6.95** (GF) (contains nuts)

South African Malva Pudding

Cape Malay comfort food at its best. A wet sponge made with apricots, soaked in an orange and butter sauce, orange meringue and served warm **£6.95**

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Trio of ice cream

3 scoops of ice cream, vanilla, chocolate and strawberry **£4.95**

Amarula Espresso Martini

Our twist on this classic which has espresso, South African Amarula, vanilla vodka... shaken, not stirred **£7.95** (GF)

Springbok shooter

A traditional South African after dinner shot consisting of Amarula and Peppermint liqueur, our take on an after eight. **£3.50** (GF)

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