

# **The Mad Hunter Lancaster Restaurant Menu**

## **Starters and Small Plates**

### **Mezze Board (v)**

A platter of Hummus, Olives and Tapenade, Garlic and Basil Pesto and Chargrilled flatbread. **£6.95** (GF on request)

### **Surf and Turf**

Pan fried Chorizo with Shetland Mussels in a South African Prego sauce served with charred bloomer bread and a fresh lime wedge. **£7.95**

### **Biltong Spiced Crispy Sirloin Beef**

Crispy deep-fried Biltong spiced Beef strips served on a mango and lime aioli, scorched broccoli, pickled carrot and garnished with fresh lime, chilli, spring onion and coriander. **£8.50** (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**

### **Buttermilk Boneless Fried Chicken**

Crispy Boneless fried chicken in a South American spice rub, served on a poppy seed slaw and with a blue cheese sauce. **£7.95**

### **Boar 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. **£7.95**

### **Lentil Bobotie Spring Rolls. (v)**

Traditional Bobotie using lentils instead of boar, for a tasty vegetarian twist **£6.95**

### **Lebanese Falafel (v)(vegan on request)**

Crispy patties made from chickpeas, herbs and spices, served with hummus, tabbouleh, lemon yogurt and a lemon wedge. **£7.50**

**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.**

## Mains

### **Cape Karoo Chicken**

Traditional Cape dish of Pan-fried Chicken supreme on 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 lemon sour cream and served with charred bloomer bread. **£14.50** (GF on request)

### **Fisherman's Catch**

Every morning the fisherman go out for their daily catch which then it gets delivered straight to us. Therefore, we only have the freshest fish on our menu. It's served with your choice of Prego Butter or Lemon Garlic Butter and is accompanied with pan fried new potatoes and creamed spinach **£15.50**

### **Durban Lamb Bunny Chow**

South African street food originating from Chef Travis's home town 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 **£16.95**

### **Wild Mushroom & Sweet Potato Trinchado (v)**(vegan on request)

A traditional South African Portuguese dish consisting of flambéed Wild mushrooms, sweet potato and caramelised onions in a spiced cream sauce, garlic & basil pesto and served with garlic and rosemary focaccia **£13.50** (GF on request)

### **Pork Fillet Trinchado**

We've put our spin on this classic, serving it with grilled Pork fillet Medallions on a traditional South African Portuguese sauce made with mild spices, caramelised onions and brandy, served with garlic and rosemary focaccia **£14.95** (GF on request)

### **BBQ Beef Short Rib**

Slow braised Beef Short Rib in a BBQ glaze, served with paprika & thyme roasted sweet potato, carrot puree & a pineapple & pepper salsa **£15.95**

### **BBQ Halloumi & Blacksticks Bon Bon (v)**

Grilled Halloumi in a BBQ glaze, Blacksticks blue cheese bon bon, served with paprika & thyme roasted sweet potato, carrot puree & a pineapple & pepper salsa **£13.95**

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## Grill

### Cheddar Melt Steak

8oz Sirloin steak topped with melting cheddar cheese and a creamy mushroom sauce, served with sweet potato fries, crispy onions and a garden salad **£19.95** (GF on request)

### Exotic Steak (Ask your server for todays option)

Ever tried Ostrich, Kangaroo, Crocodile, Zebra? The list goes on. We're serving it simply with sweet potato, Corn puree, Seasonal greens, crispy onions and a game jus **£23.95** (GF)

### South African Tasting Board

Great as a light sharer or for one if you've got a massive appetite. Bobotie Spring Rolls, BBQ Ribs, Biltong spiced crispy beef, fruit chutney, Tradouw salad, South African crisps and sweet potato fries **£21.95** Add two springbok shooters **£25.95**

### Mad Hunters Ribs

Slow cooked Rack of Pork Ribs in The Mad Hunters secret spice rub, then Glazed on the Griddle in a BBQ sauce till sweet and sticky, served with crispy onions, skinny fries and charred corn salsa **£14.95**

### Black Boar Burger

Chargrilled 8oz Wild Boar Pattie in a seeded charcoal burger bun and served on tomato, mixed leaf, melting brie, cranberry relish and a portion of skinny fries **£14.50**

### Sides

Chips/Fries	£2.95
Sweet potato Fries	£3.95
Seasonal veg	£3.95
Creamed Spinach	£3.50



THE MAD HUNTER  
CAFE • RESTAURANT

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## Desserts and Afters

### Mauritian Chai Tiramisu

Our take on this classic dessert! Mauritian pink Pigeon rum and chai tea-soaked sponge fingers, layered with vanilla mascarpone cheese and topped with a dusting of cocoa and crushed pistachios, sesame brittle **£6.50**

### Melk Tart

A traditional South African Tart made with a biscuit base and a custard top, dusted in cinnamon, served with fresh raspberries, raspberry coulis, raspberry dust and pouring cream **£6.95** (GF)

### Springbok Crème Brulee

Our twist on a classic. Amarula cream liquor crème brulee served with a shot of peppermint liquor and a chocolate shortbread **£7.50** (GF on request)

### South African Malva Pudding

Cape Malay comfort food at its best. A wet sponge made with apricot and a sweet caramel sauce, served warm and with custard **£6.95**

### Cheese Board

A selection of three cheeses served with crackers, butter, chutney, pickles and fruit **£8.95** (GF on request)

### South African Dom Pedro

A real naughty, boozy after dinner cocktail dessert made with Amarula, Kalua, chocolate and ice-cream. **£7.95** (GF)

### Canarian Barraquito

A popular hot drink from the Canary Islands consisting of layers of condensed milk, espresso, liquor 43, frothed milk and lemon **£6.95**

### Springbok shooter

A traditional South African after dinner shot consisting of Amarula and Peppermint liquor, our take on an after eight. **£3.00**

**Ask your server about our selection of Coffees and Liqueurs**

### Suppliers

Fruit and Veg – Parsons of Kendal

Meat – Lakes Speciality, DPS

Dry Goods – Oncore and Brakes

Fish and Seafood – M&J

Game – Cartmel Valley Game

Speciality Items – Hills Fine Foods

Ice-cream – Walling's