

The Mad Hunter

Menu

Starters and Small Plates

Mezze Board (v)(vegan on request)

A platter of Hummus, Olives and Tapenade, Cacik (yogurt dip) and Chargrilled flatbread. **£7.50** (GF on request)

Zanzibar Piri Piri Surf and Turf

Citrus marinated King Prawns with crispy bacon, served on a mango salsa with caramelised oranges and a Zanzibar piri piri sauce, micro salad. **£9.25** (GF) **Veg option with grilled Halloumi £7.95**

Biltong Spiced Kangaroo Tartare

Thin diced smoked Kangaroo Fillet lightly spiced in Biltong flavours (coriander seed, black pepper, salt etc) served with a sweet apricot aioli, pickled radish, quail's egg, charred brioche and chive oil **£8.95** (GF on request)

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. **£8.50**

Orange Pulled Duck Leg

Confit Duck leg pulled and marinated in orange zest, crushed sweet potato, topped with a crispy Hens egg and served with a Salsa Verde, rich citrus jus and micro sorrel. **£8.95**

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** (contains nuts)

North African Fritters (v)(vegan on request)

Pea, feta and Za'atar spiced fritters, served on a rich and creamy hummus, rose harissa, cacik (yogurt dip) tomatoes, toasted pistachio and a lemon wedge. **£7.95** (contains nuts)

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.

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Menu

Mains

Fisherman's Catch

Early morning the fishermen go out for the daily catch which then gets delivered straight to us. Therefore, we only have the freshest fish on our menu. It's served with your choice of South African Prego Butter or Lemon Garlic Butter under a pea puree, seasonal greens, sweet potato fondant and a chimichurri sauce **£15.95** (GF without Prego butter)

South African Tradouw Pork Belly

Pork Belly marinated in Tradouw flavours (mild/fruity) and braised for 3 hours. Served with a smoked fondant potato, chargrilled pak choi, peach puree, rich Tradouw peach and apricot jus, crispy crackling **£16.95** (GF)

Vegetable Street Curry (v)(vegan on request)

A mildly spiced aromatic broth with flavours of chilli, lemongrass, basil, ginger and garlic, served with roasted sweet potato wedges, pak choi, roasted baby carrots, sesame, chilli oil, beansprout, spring onion and topped with a crispy egg **£14.95**

Mad Hunter Classics

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. **£14.95** (GF on request)
Add a side of veg for £2.50

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**

Traditional Trinchado

We've put our spin on this classic, serving it with chicken or chicken and prawn in a traditional South African Portuguese sauce made with mild spices, caramelised onions and brandy, served with garlic and rosemary focaccia **Chicken £14.95 Chicken & Prawn £16.95** (GF on request) **Add a side of veg for £2.50**

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Grill

Cheddar Melt Steak

8oz Ribeye 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)

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, roasted baby carrots, apricot puree, and a rich apricot & game jus **£25.00** (GF)

South African Tasting Board

Great as a light sharer or for one if you've got a good appetite. Bobotie Spring Rolls, Boerewors (traditional spiced sausage), Sosatie (lamb & pineapple marinated skewer), fruit chutney, Tradouw salad, South African crisps and sweet potato fries **£24.95** Add two springbok shooters **£27.95** (contains nuts)

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 a mango salsa **£16.50**

Sides

Chips/Fries	£2.95
Sweet potato Fries	£3.95
Seasonal Prego veg	£3.95
Chimichurri roasted baby carrots	£3.95
Lemon garlic green beans	£3.95

Don't forget to keep your eye on our specials board...

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Desserts and Afters

Chocolate & Coconut Tart (vegan)

A chocolate and coconut cream filling on a biscuit base, served with honeycomb, lime gel and edible flowers **£7.50 (GF)**(contains nuts)

Salted Caramel Tart

An all butter pastry case with a salted caramel filling, caramelised orange segments, hazelnut praline, chocolate soil, vanilla bean ice cream **£7.50** (nut free on request)

Springbok Crème Brulee

Our twist on a classic. Amarula cream liqueur crème brulee served with a peppermint sorbet and a chocolate crumb **£7.50 (GF)**
(contains nuts)

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, Kahlua, chocolate and ice-cream. **£7.95 (GF)**

Canarian Barraquito

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

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)**

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