

The Mad Hunter reduced menu

Small Plates

Cape Karoo Mussels

Fresh 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 sorrel verde and served with charred bloomer bread **£7.95**

Wild 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. **£6.95** (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**

Crispy Confit Duck

Slow cooked Duck leg with Crispy skin and fall off the bone meat, 5 spice root vegetable puree, sweet and sour plum, sweet and sour sauce, crispy sage. **£7.95 bigger plate with sweet potato wedges £15.50 (GF)**

Tasting Board

Bobotie Spring Rolls, beef and pepper sosatie (meat skewer), lemon & cracked black pepper Boerewors (traditional spiced sausage), traditional biltong (cured beef), crispy Calamari, crispy onions, South African crisps – perfect as a sharer **£22.95** Add two springbok shooters **£24.95** (contains nuts)

Bigger plates

Cape Karoo Chicken

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 sorrel verde and served with charred bread **£14.50 (GF)**

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 half loaf and with a carrot and lettuce sambal and cucumber raita **£15.50**

Chargrilled Stargazer (monkfish)

Chargrilled and served on wasabi pea puree, charred baby leeks, puffed black rice, Asian radish, pickled chilli, miso butter **£15.50**

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

BBQ Halloumi

Chargrilled BBQ halloumi, spiced root vegetable puree, roasted plum, scorched broccoli, paprika roasted sweet potato wedges **£13.95 (v)**

Grill

Exotic Burger

Feeling adventurous? Kangaroo? Ostrich? Crocodile? Ask your server what today's choice is. We're serving it on a toasted brioche bun, gem lettuce, tomato, crispy bacon, melted cheddar, crispy onions, prego aioli and a portion of fries **£13.95**

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

Ever tried Ostrich, Kangaroo, Crocodile, Zebra? Ask your server what today's choice is. We're serving it with new potatoes, roasted beetroot, celeriac puree, beetroot dust and a berry and red wine gel **£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

Passion Fruit Panna cotta (gf)

A cream based dessert with Passion fruit, fresh raspberry, raspberry dust, raspberry gel **£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 on request) (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**

South African Dom Pedro

A boozy after dinner drink/dessert made with vanilla ice cream, cream, Kahlua, Amarula, chocolate, whipped cream and chocolate soil **£7.95 (GF on request)**

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)**

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.