

The Mad Hunter (St Michael's, Preston)

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 and Mussels in a South African Prego and white wine sauce, fresh lime wedge and served with charred bloomer bread **£7.95** (GF on request)

Biltong Beef

Crispy deep-fried Biltong spiced Beef strips served on a mango and lime aioli, scorched sweet soy 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 and watercress. **£7.95**

Lentil Bobotie Spring Rolls

A spin on the original classic but this time made with lentils, this fragrant mix is encased within spring roll pastry and served with a fruit chutney and watercress. **£7.00**

Lebanese Falafel (v)

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

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

10oz Flat Iron Steak

Cut from the shoulder of the animal, this produces a flavourful cut. We recommend it best served medium rare. Chargrilled and served simply with fat cut chips, crispy onions and a garden salad **£16.95** (GF on request) **Add a Prego or Garlic butter £1.95**

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 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 charcoal burger bun and served on tomato, mixed leaf, melting brie, cranberry relish and a portion of skinny fries **£13.95**

Sides

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



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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**

Lime and Mint Posset

A twist on the popular British classic, a set cream-based dessert that's sweet and tangy, topped with a berry coulis, black berries, mint and served with almond shortbread **£6.50**

Mississippi Mud Pie

A Chocolate lovers delight. A bourbon biscuit base with a rich chocolate layer followed by a thick layer of caramel and topped with chocolate shavings. Served with fresh cream **£6.50**

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 **£6.50**

Cheese Board

A selection of three cheeses served with crackers, butter, chutney, pickles and fruit **£8.50**

South African Dom Pedro

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

Springbok Shooter

A traditional after dinner shot of imported Oudmester peppermint liquor and Amarula cream. Very much like an after eight **£3.00**

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**

Ice Cream

A selection of ice-creams from Walling's Ice-cream. **1 scoop £1.95 2 scoop £2.95 3 scoop £4.95 (GF)**

Ask your server for today's flavours.

Suppliers

- Fruit and Veg – Parsons of Kendal
- Meat – Honeywell's Preston, DPS
- Dry Goods – Oncore and Brakes
- Fish and Seafood – Neves Fleetwood & M&J
- Game – Cartmel Valley Game
- Speciality Items – Hills Fine Food