

The Mad Hunter Menu

(St. Michaels, Preston Restaurant)

Starters and Small Plates

Mezze Board (v)

A platter of Hummus, Olives and Tapenade, Turkish Cacik 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 Houlumi £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)

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 potatoes, topped with a crispy Hens egg and served with a Salsa verde, rich orange jus and micro sorrel. **£8.95** (GF without egg)

Boar Bobotie Spring Rolls

Bobotie is a traditional South African 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**

North African Fritters (v)

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

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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 on top of a pea puree, seasonal greens, sweet potato fondant and a chimichurri sauce **£16.50** (GF without Prego butter)

BBQ Beef Short Rib

Slow braised Beef Short Rib in a BBQ glaze, served with paprika & thyme roasted sweet potato, tender stem broccoli, 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, tender stem broccoli, carrot puree & a pineapple & pepper salsa

£13.95

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)

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 **£17.50 Veg option- beans & Veg £14.95**

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)

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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)

Cape Malay Lamb & Pineapple Sositias

Cape Malay (fruity & spicy) marinated Lamb with peppers and pineapple on a metal skewer chargrilled and served with fries and a Tradouw salad of mixed leaf, olives, blue cheese, beetroot, toasted sunflower seeds and an orange balsamic dressing **£17.95**

South African Tasting Board

Great as a light sharer or for one if you've got a massive appetite. Bobotie Spring Rolls, BBQ Ribs, Sositie, fruit chutney, Tradouw salad, South African crisps and sweet potato fries **£22.95** Add two springbok shooters **£26.95**

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 a mango salsa **£16.50**

Sides

Chips/Fries	£3.50
Sweet potato Fries	£3.95
Seasonal veg	£3.95
Creamed Spinach	£3.95
Prego Green Beans	£3.95
Med Veg	£3.95

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

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Desserts and Afters

Salted Caramel Tart

Salted caramel tart served with orange segments, honeycomb, fresh mint and vanilla ice cream **£7.50**

Mad Hunters Chocolate Raspberry Cheesecake

A sweet dessert consisting of a buttery biscuit base, a rich chocolate cream cheese filling. Dark chocolate ganache, raspberry coulis, raspberry dust and fresh raspberries **£7.50**

Springbok Crème Brulee

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

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 (GF)**

Amarula Espresso Martini

Our twist on this classic which has espresso, South African Amarula, kahlua coffee liqueur, vanilla vodka . . . shaken, not stirred **£8.50 (GF)**

Springbok shooter

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