



WEE PLATES

Can be enjoyed
as a starter or
as sharing plates

- BREAD & WHIPPED BUTTER** : £3
- HAGGIS POPS, RED JON** : £5.5
Deep-fried, crispy nuggets of haggis coated in breadcrumbs, served with Red Jon sauce
- TATTIE TOTS (V / VEGAN)** : £5
Potato bon bons, white bean paste, pink dulse & green chutney.
- FISH BITES** : £5.5
Homemade tartare sauce & dill.
- VENISON SCOTCH EGG** : £7
Venison, black pudding & haggis - with mustard.
- MAC & WILD HAGGIS, NEEPS & TATTIES** : £7
Munro's haggis, smooth neeps, dirty buttery mash, pickle & parsley gravy
- INVERAWE SMOKED SALMON** : £9
Sourdough, whipped butter, capers & lemon.

MAINS

- FISH & CHIPS** : £14.5
Black Isle lager battered haddock served with chips, minty peas & tartare sauce
- IRONBARK SQUASH, CHICORY & WALNUT SALAD (V)** : £10
Ironbark squash, watercress, ruby chicory, dandelion, pickled currants, tarragon dressing & roasted walnuts
Add poached Loch Duart salmon - £3.5
Add beef ongllet steak + crumbled Strathdon blue cheese - £3.5
- WHOLE GRILLED LEMON SOLE** : £18.5
Brown butter sauce, capers & parsley
- SCOTTISH LAMB RUMP** : £21.5
Cauliflower puree, grilled green onions & lovage oil
- BEEF ONGLET STEAK & CHIPS** : £14
200g MacDuff's beef ongllet
Add béarnaise - £1.5
- VENI-MOO BURGER** : £11.5
*Voted London's Best Burger 2016!
Beef patty, venison patty, cheese, béarnaise & caramelised onions - served on a brioche bun.*
Add Portmahomack candied bacon - £2
Available bunless with a side salad or with a double beef patty - just ask.
- BLOODY ROOTS BURGER (V)** : £11
Macswen veggie haggis patty, beetroot ketchup, goats cheese & honey fondue, brown butter mayo, ripped parsley salad & a brioche bun.

THIS WEEK'S MEAT

VENISON: Red Déer
SHOT BY: Donald Mackay
ESTATE: Ardross Castle
BUTCHER: Stefan V.D Berg

BEEF: Shorthorn
FARM: Waygateshawhead
FARMER: Ross Orr
BUTCHER: Hughie

BUTCHER'S CUTS

Check the boards or ask for today's cuts & weights.

- MACDUFF'S RIBEYE STEAK (250g)** : £23
A favourite cut from our friends at HG Walter. Served with beef dripping tomatoes.
- VENISON CHATEAUBRIAND** : £12 per 100g
The hunter's choice of steak - prime fillet tenderloin, sold by weight & cooked to your specification.
- TOMAHAWK STEAK** : £9 per 100g
The ultimate show-stopper

GUEST DISH

ISLAND  POKÉ

Available until end of 30.07.18

- MAC & WILD POKE BOWL** : £7.5 / £14.5
Scottish salmon in a sea buckthorn elderflower glaze topped with wild garlic kimchi and charred fennel - served with pickled foraged seaweed, crab mayo & puffed barley on a bed of sushi rice.

SIDES

- DIRTY BUTTERY MASH** : £4.5
- CHIPS** : £3.5
- HAGGIS MAC & CHEESE** : £5.5
- LEAFY SALAD** : £3
- MARKET VEG** : £4.5
- TRUFFLE MUSHROOM MAC & CHEESE (V)** : £5

SAUCES

Béarnaise - £1.5 Green peppercorn - £2.5
Red Jon - £1.5 Bone marrow gravy - £3

Enjoy Mac & Wild at home or work with...

