

WEE PLATES

Bread & whipped butter - £3.75

Haggis pops - £6.5

Deep-fried, crispy nuggets of haggis coated in breadcrumbs - served with Red Jon sauce

Tattie tots (vegan) - £6.5

Potato bon-bons, white bean paste, pink dulse & green chutney

Fish bites - £6.5

Homemade tartare sauce & dill

Venison Scotch egg - £8.5

Venison, black pudding & haggis - with mustard

Balvenie Smoked Scottish Salmon - £11.5

Sourdough bread, whipped butter & lemon

*Drink with - Balvenie 12 YO Doublewood - 25ml / £7

MAINS

Venimoo burger - £12

Beef patty, venison patty, cheese, pickles, béarnaise & caramelised onions - served in a seeded bun

Add candied bacon for £2.5!

Available bunless with a side salad. Please ask your server if you would like the venison patty replaced with beef.

Beef steak & chips - £16

A melt in your mouth 200g cut of Macduff's finest beef

Bloody roots burger (vegan) - £12

Macsween veggie haggis patty, beetroot ketchup, vegan cheesy fondue, soyannaise, ripped parsley & dill salad - served in a poppy seed bun

Grilled monkfish tail - £25

Romesco sauce, almonds & green olives

COO + CLAW

Scotland's answer to surf & turf

Grilled beef chateaubriand (400g)
Whole butter poached Cromarty lobster (500g)
Choice of 2 sides

For 2 people sharing

£140

BUTCHER'S CUTS

OUR SPECIALITY

Priced per 100g. See board for available sizes

Beef Sirloin steak - £12 per 100g
Macduff's super sirloin, lean & juicy

Macduff's rib-eye steak - £13 per 100g A favourite cut for a very good reason

Beef chateaubriand - £14 per 100g
The fat, buttery soft end of the fillet, cooked to your specification

Tomahawk steak - £12 per 100g
On the bone rib steak
- the ultimate show-stopper

GRAIN BOWLS

Sea buckthorn salmon bowl - £14

Citrus miso diced salmon, supergrains, green beans, lime, sesame, kimchee & puffed barley

Vegan pulse pop bowl (vegan) - £12.5

Golden vegan haggis pops, supergrains, raw kale, chilli, almond & broccoli salad, pickled seaweed, scotch bonnet hot sauce & seeds

The beefy bowl - £14.5

Grilled Beef steak, super-grains, heirloom tomato salad, market veg, salsa verde & crackling

SIDES

Roast rosemary tatties - £4.75

Chips - £3.95

Wilderness chips - £5.75

Sticky Black Isle lager & whisky sauce, crispy shallots & candied bacon

Haggis mac & cheese - £6.5

Truffled mushroom mac & cheese (v) - £5.75

Market veg - £4.5

Leafy salad - £3.75

SAUCES

Béarnaise - £2.5

Red Jon - £2.5

Salsa verde - £3

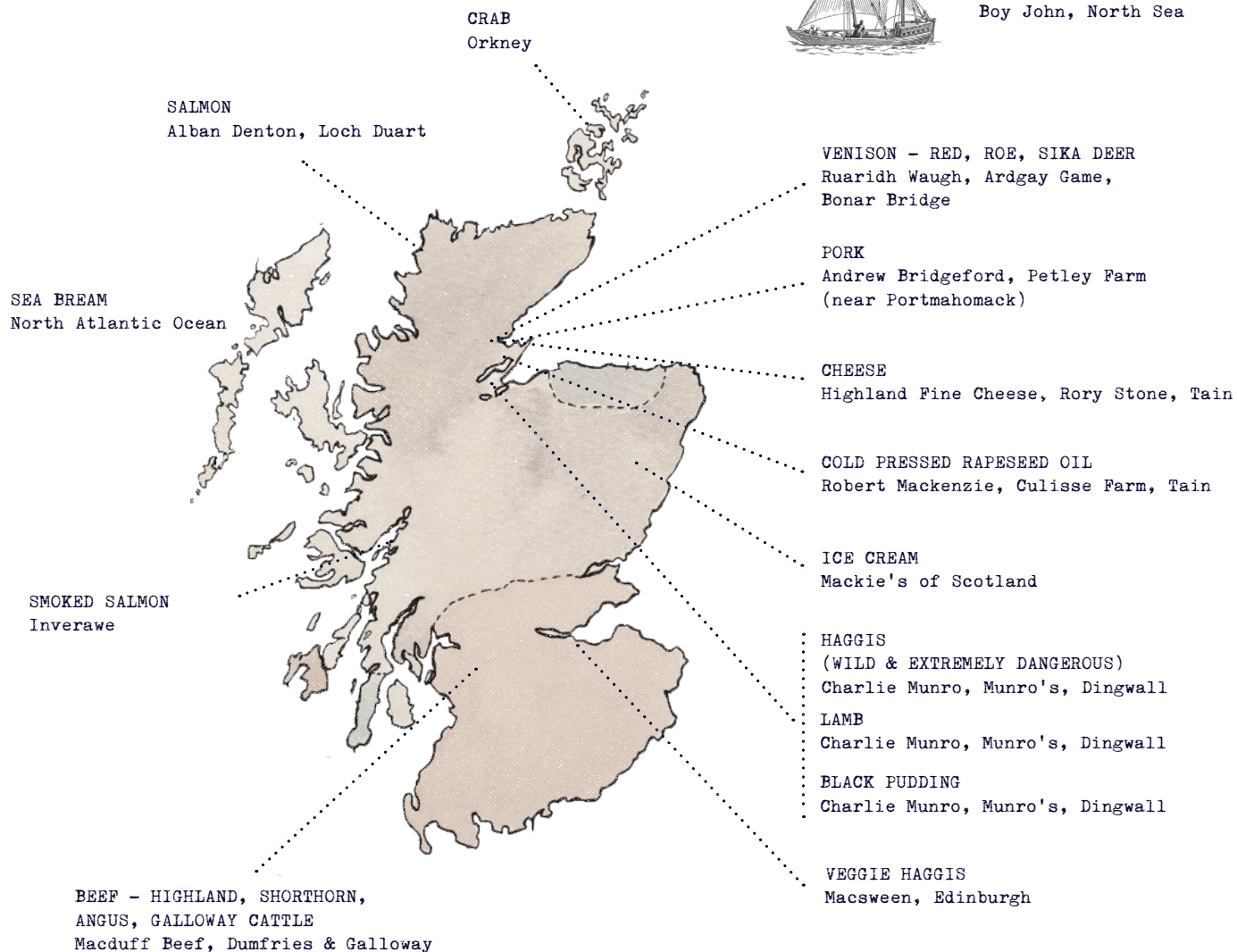
Green peppercorn - £3

Bone marrow gravy - £3.5

FOOD PRODUCERS



COD
Boy John, North Sea



MEATY MONDAYS / 50% OFF

Enjoy 50% off our butcher's cuts,
every Monday - lunch & dinner!

Terms & conditions apply. Excludes Tomahawk. Not valid
in conjunction with any other offer.

BOTTOMLESS BRUNCH / £23PP

Every Saturday - unlimited
Prosecco & brunch cocktails for
only £23pp.

Visit our macandwild.com or ask
a member of the team for details

Venison numbers are very low in the Highland's
around this time of year due to the Summer weather.
Venison numbers will be back up in July, therefore
fully back on the menu around this time. We have
offered some great alternatives for May & June.

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

