MAC & WILD

WEE PLATES

Bread & whipped butter - £3.5

Haggis pops - £6
Deep-fried, crispy nuggets of haggis coated in breadcrumbs - served with Red Jon sauce

Tattie tots (vegan) - £6
Potato bon-bons, white bean paste, pink dulse & green chutney

Fish bites - £6
Homemade tartare sauce & dill

Venison Scotch egg - £8.5
Venison, black pudding & haggis - with mustard

Balvenie Smoked Scottish Salmon - £11
Sourdough bread, whipped butter & lemon
*Drink with - Balvenie 12 YO Doublewood - 25ml / £5

BRUNCH

Crushed avocado - £8
On toasted sourdough
Bacon - £2.5
Campbell's & Co. Balvenie smoked salmon - £6
Poached eggs - £2
Haggis - £2.5

Full Scottish breakfast - £13
Bacon, homemade tattie scone, venison sausage, black pudding, mushrooms, lorne sausage, scrambled eggs & bone marrow beans

Eggs Ruaridh - £9.5
Poached eggs, black pudding & hollandaise on toasted muffins

Dirty Scottish breakfast bap - £11
Bacon, black pudding, fried hen's egg, caramelised onions, tattie scone, lorne sausage & bone marrow beans - in a brioche bap

Campbell's & Co. Balvenie smoked salmon with scrambled eggs - £13
With béarnaise & toasted sourdough

Big Jim's breakfast - £19
Our biggest & dirtiest breakfast. A challenge set by our good friend, Jim Hamilton.

SAUCES

Béarnaise - £2.5
Red Jon - £2.5
Green peppercorn - £3
Bone marrow gravy - £3.5

BUTCHER'S CUTS

OUR SPECIALITY

Priced per 100g. See board for available sizes

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

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

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

MAINS

Venimoo burger - £12
Beef patty, venison patty, cheese, béarnaise & caramelised onions - served in a seeded bun

Add candied bacon for £2!

Available bunless with a side salad or with a double patty

Venison topside & chips - £16
200g of Ardgay Game's finest

Add béarnaise for £2.5

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
Jacqueline sauce & sea vegetables

SIDES

Roast rosemary tatties - £4.75

Chips - £3.95

Wilderness chips - £5
Sticky Black Isle lager & whisky sauce, crispy shallots & candied bacon

Haggis mac & cheese - £5.75

Truffle mac & cheese (v) - £5

Market veg - £4.5

Leafy salad - £3.5

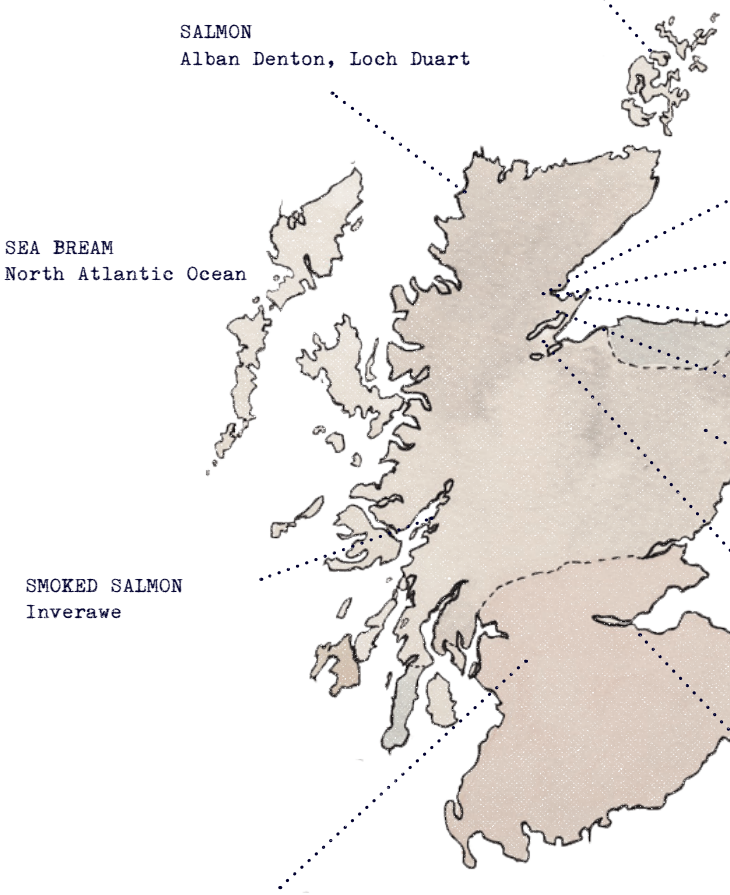
A discretionary service charge of 12.5% will be added to your bill at the end of your meal. Menu subject to seasonal changes. Please let us know if you or any of your party have any food allergies or intolerances.

FOOD PRODUCERS

COD
Boy John, North Sea

CRAB
Orkney

SALMON
Alban Denton, Loch Duart



VENISON - RED, ROE, SIKA DEER
Ruaridh Waugh, Ardgay Game,
Bonar Bridge

PORK
Andrew Bridgeford, Petley Farm
(near Portmahomack)

SEA BREAM
North Atlantic Ocean

CHEESE
Highland Fine Cheese, Rory Stone, Tain

COLD PRESSED RAPESEED OIL
Robert Mackenzie, Culisse Farm, Tain

ICE CREAM
Mackie's of Scotland

SMOKED SALMON
Inverawe

HAGGIS
(WILD & EXTREMELY DANGEROUS)
Charlie Munro, Munro's, Dingwall

LAMB
Charlie Munro, Munro's, Dingwall

BLACK PUDDING
Charlie Munro, Munro's, Dingwall

VEGGIE HAGGIS
Macsween, Edinburgh

BEEF - HIGHLAND, SHORTHORN,
ANGUS, GALLOWAY CATTLE
Macduff Beef, Dumfries & Galloway

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. Must order a main.

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

请用微信扫码,开启中文菜单。

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

CITY PANTRY

deliveroo