

### **WEE PLATES**

Bread & whipped butter - £3.5

<u>Haggis pops - £6</u>

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 - f6
Homemade tartare sauce & dill

<u>Venison</u> <u>Scotch</u> <u>egg</u> - £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

Scottish charcuterie board - £19
Venison & slow gin salami, cured belly pork, air dried ham, grilled sourdough, grebiche mayo, caper berries, olives, barwhey cheddar pesto

#### 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 beef patty

Venison topside steak & chips - £16 A melt in your mouth 200g cut of Ardgay Game's finest venison

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

Abroath smokie skink with Shetland mussels - £14

<u>Grilled monkfish tail - £25</u> Jacqueline sauce & sea vegetables

Wild Waldorf salad (vegan) - fll
Tangy Green apple, bitter leaves, celery,
Pearl barley, winter radish, roasted walnuts,
ripped herbs, avocado & soya yoghurt dressing

Top it off

Confit pheasant - £4

Balvenie smoked salmon - £4.5

Strathdon blue cheese - £2

# **BUTCHER'S CUTS**

#### OUR SPECIALITY

Priced per 100g. See board for available sizes

Macduff's rib-eye steak - fl3 per 100g A favourite cut for a very good reason

<u>Venison</u> <u>chateaubriand</u> - fl4 per 100g The fat, buttery soft end of the fillet, cooked to you specification

Tomahawk steak - f12 per 100g
On the bone rib steak
- the ultimate show-stopper

#### DIVE + DEER

Scotland's answer to surf & turf

£65pp

Grilled venison fillet (400g)
Whole butter poached Cromarty lobster (500g)
Choice of 2 sides

For 2 people sharing only

## SHOTGUN SPECIAL

Seasonal wild bird served with game chips, red currant gravy & watercress salad

Please ask your waiter for this week's flight

#### SIDES

Roast rosemary tatties - £4.5

Chips - £3.75

Wilderness chips - f5 Sticky Black Isle lager & whisky sauce, crispy shallots & candied bacon

Haggis mac & cheese - £5.5

Truffle mac & cheese (v) - £5

Market veg - £4.5

Leafy salad - £3.5

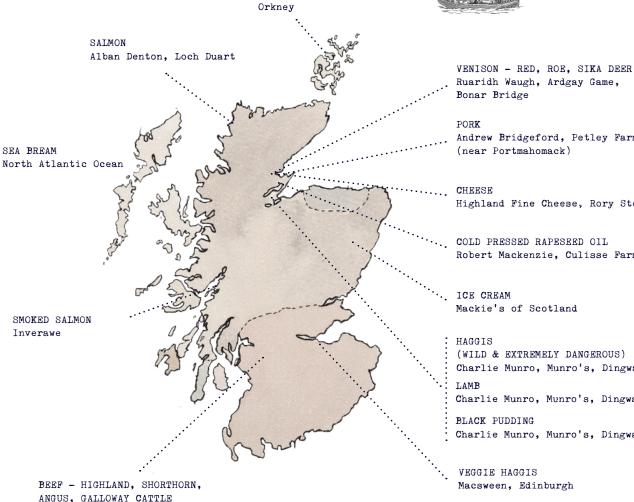
#### SAUCES

Béarnaise - £2.5 Red Jon - £2.5 <u>Green peppercorn</u> - £3 <u>Bone marrow gravy</u> - £3.5

# FOOD PRODUCERS



COD Boy John, North Sea



CRAB

Ruaridh Waugh, Ardgay Game, Bonar Bridge

PORK

Andrew Bridgeford, Petley Farm (near Portmahomack)

Highland Fine Cheese, Rory Stone, Tain

COLD PRESSED RAPESEED OIL Robert Mackenzie, Culisse Farm, Tain

Mackie's of Scotland

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

Charlie Munro, Munro's, Dingwall

BLACK PUDDING

Charlie Munro, Munro's, Dingwall

VEGGIE HAGGIS Macsween, Edinburgh

# MEATY MONDAYS / 50% OFF

Macduff Beef, Dumfries & Galloway

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

请用微信扫码, 开启中文菜单。

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



