

WEE PLATES

Bread & whipped butter - £3.5

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

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

<u>Fish bites</u> - £6 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 - fll Sourdough bread, whipped butter & lemon *Drink with - Balvenie 12 YO Doublewood - 25ml / f5

BRUNCH

Crushed avocado - f8 On toasted sourdough Bacon - f2.5 Campbell's & Co. Balvenie smoked salmon - f6 Poached eggs - f2 Haggis - f2.5

<u>Full Scottish breakfast</u> - £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

<u>Dirty Scottish breakfast bap</u> - fll Bacon, black pudding, fried hen's egg, caramelised onions, tattie scone, lorne sausage & bone marrow beans - in a brioche bap

<u>Campbell's & Co. Balvenie smoked salmon</u> with scrambled eggs - f13 With béarnaise & toasted sourdough

<u>Big Jim's breakfast - f19</u> Our biggest & dirtiest breakfast. A challenge set by our good friend, Jim Hamilton.

SAUCES

 $\frac{\text{Béarnaise}}{\text{Red Jon}} - \text{\pounds}2.5$

<u>Green peppercorn</u> - £3 <u>Bone marrow gravy</u> - £3.5

BUTCHER'S CUTS

OUR SPECIALITY

Priced per 100g. See board for available sizes

<u>Macduff's rib-eye steak</u> - 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

<u>Tomahawk</u> <u>steak</u> - fl2 per 100g On the bone rib steak - the ultimate show-stopper

MAINS

<u>Venimoo</u> <u>burger</u> - fl2 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

<u>Venison</u> <u>topside</u> <u>& chips</u> - f16 200g of Ardgay Game's finest

Add béarnaise for £2.5

<u>Bloody roots burger (vegan)</u> - fl2 Macsween veggie haggis patty, beetroot ketchup, vegan cheesy fondue, soyannaise, ripped parsley & dill salad - served in a poppy seed bun

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

SIDES

Roast rosemary tatties - £4.75

<u>Chips</u> - £3.95

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

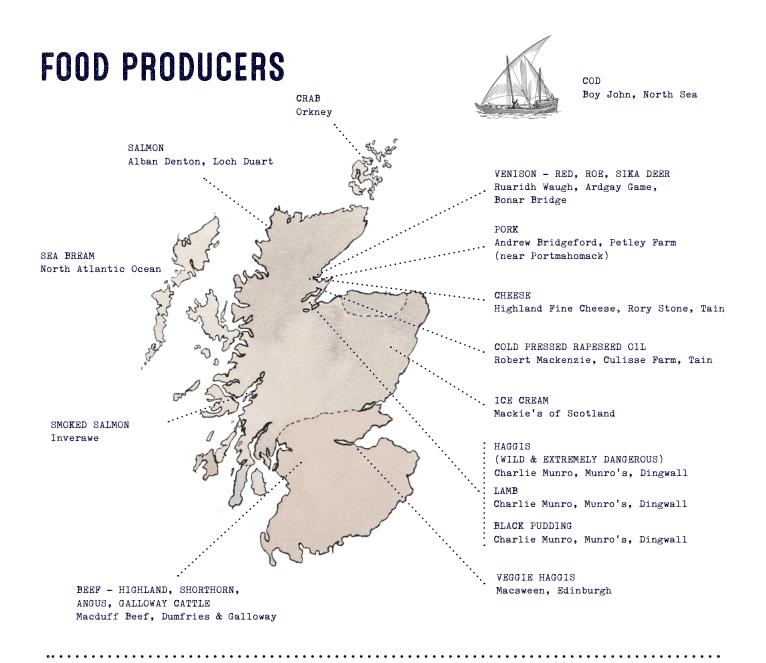
Haggis mac & cheese - £5.75

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. Flease let us know if you or any of your party have any food allergies or intolerances.



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 <u>macandwild.com</u> or ask a member of the team for details



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