

WEE PLATES

Bread & whipped butter - £3.5

<u>Haggis pops</u> - f6 Deep-fried, crispy nuggets of haggis coated in breadcrumbs - served with Red Jon sauce

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

<u>Fish bites</u> - £6 Homemade tartare sauce & dill

<u>Venison Scotch</u> egg - £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

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

MAINS

Venimoo burger - 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 beef patty

<u>Venison</u> <u>topside</u> <u>steak</u> <u>& chips</u> - fl6 A melt in your mouth 200g cut of Ardgay Game's finest venison

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

Abroath smokie skink with Shetland mussels - £14

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

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



<u>Confit pheasant</u> - f4 <u>Balvenie smoked salmon</u> - f4.5 <u>Strathdon blue cheese</u> - f2

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 steak</u> - £12 per 100g On the bone rib steak - the ultimate show-stopper

DIVE + DEER

Scotland's answer to surf & turf



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 - £4.75 <u>Chips</u> - £3.95 <u>Wilderness chips</u> - £5 <u>Sticky Black Isle lager & whisky sauce, crispy</u> <u>shallots & candied bacon</u> <u>Haggis mac & cheese</u> - £5.75

Truffle mac & cheese (v) - £5

Market veg - £4.5

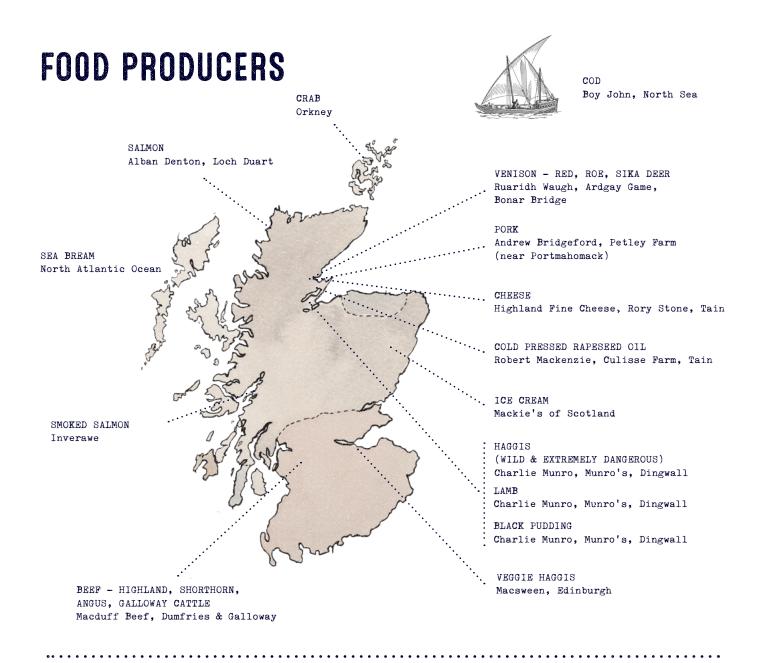
Leafy salad - £3.5

SAUCES

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

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



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 <u>macandwild.com</u> 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...

