

WEE PLATES as	Can be enjoyed as a starter or s sharing plates
BREAD & WHIPPED BUTTER	. £3
BREAD & WHIFFED BUILER	: : : :
HAGGIS POPS, RED JON	£5.5
TATTIE TOTS (V / VEGAN) Potato bon bons, white bean paste, pink dulse & green chutney	£5
FISH BITES Homemade tartare sauce & dill.	£5.5
VENISON SCOTCH EGG Venison, black pudding & haggis - with mustard.	£7
MAINS	
CRUSHED AVOCADO On toasted sourdough.	£6.5
Portmahamack bacon - f2 Inverawe smoked salmon - f3 Poached eggs - f2 Haggis - f2	
FULL SCOTTISH BREAKFAST Portmahomack bacon, homemade tattie scone, venison sausage, black pudding, mushrooms, lorne sausage, scrambled eggs & bone marrow beans.	. £12
EGGS RUARIDH Poached eggs, black pudding & hollandaise on toasted muffins.	£9.5
DIRTY SCOTTISH BREAKFAST BAP Bacon, black pudding, fried hen's egg, caramelised of lorne sausage, bone marrow beans served in a brioc	
INVERAWE SMOKED SALMON WITH SCRAMBLED EGGS With Béanaise & toasted sourdough.	£9.5
BEEF ONGLET STEAK & CHIPS &\$\$[A UWXi ZZĞVYYZcb[YH'	: £14
Add Béarnaise - £1.5	
WHOLE GRILLED LEMON SOLE Brown butter sauce, capers & parsley	£18.5
VENI-MOO BURGER Voted London's Best Burger 2016! Beef patty, venison patty, cheese, béarnaise & caramelised ontons - served in a brioche bun.	£11.5
Add Portmahomack candied bacon - £2	
Available bunless with a side salad or with a double beef patty - just ask.	
DI CODY DOOTS BUDGED (W)	· (11

BLOODY ROOTS BURGER (V)

salad - served in a brioche bun.

Macsween veggie haggis patty, beetroot ketchup, goats

cheese & honey fondue, brown butter mayo, ripped parsley

THIS WEEK'S MEAT

VENISON: Red Deer SHOT BY: Martin Living ESTATE: Uppat

BUTCHER: Box Mason

BEEF: Simmental FARM: Applecross Farm FARMER: David Megahy BUTCHER: Brian

BUTCHER'S CUTS

Check the boards or ask for today's cuts & weights

MACDUFF'S RIBEYE STEAK (250g) £23 A favourite cut from our friends at HG Walter.

Served with beef dripping tomatoes.

VENISON CHATEAUBRIAND £12 per 100g

The hunter's choice of steak - prime fillet tenderloin, sold by weight & cooked to your specification.

TOMAHAWK STEAK 1kg

The ultimate show-stopper served with two sides of your choice

SIDES

DIRTY BUTTERY MASH	£4.5
CHIPS	£3.5
HAGGIS MAC & CHEESE	£5.5
LEAFY SALAD	£ 3
MARKET VEG	£4.5
TRUFFLE MUSHROOM MAC & CHEESE (V)	£5

SAUCES

Béarnaise - £1.5 Green peppercorn - £2.5

BOTTOMLESS BRUNCH

Every Saturday - unlimited brunch cocktails for only £21pp. Ask a member of the team. for details.

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





: £11

FOOD PRODUCERS



COD Boy John, North Sea

SALMONAlban Denton, Loch Duart salmon

CRAB Orkney

SEA BREAM North Atlantic Ocean

SMOKED SALMON

Inverawe

BEEF - HIGHLAND, SHORTHORN, ANGUS, GALLOWAY CATTLE Macduff Beef, Dumfries & Galloway **VENISON** - **RED**, **ROE**, **SIKA DEER**

Ruaridh Waugh, Ardgay Game, Bonar Bridge

PORK

Andrew Bridgeford, Petley Farm (near Portmahomack)

CHEESE

Highland Fine Cheese, Rory Stone, Tain

COLD PRESSED RAPESEED OIL

Robert Mackenzie, Culisse Farm, Tain

ICE CREAM

Mackie's of Scotland

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

BOTTOMLESS BRUNCH

£21pp

£8

Every Saturday, llam-4pm

(max 2 hours per table)

PROSECCO

CCO £7.5

TOO MUCH BLOODY CHOICE £8

Tomato juice, our secret spice blend & whatever suits you...

...Bloody Scotsman (whisky)

...Bloody Botanist (gin)

...Bloody Mary (vodka)

BUCKIE ROYALE

Buckfast & Prosecco

GREEN JUICE £3.5

Apple, fennel, cucumber + ginger

ESPRESSO

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DOUBLE ESPRESSO

WORKSHOP

£2.6

DOORLE ESPRESSO

£3.1

FLAT WHITE

£3.25

CAPPUCCINO

£3.25

LATTE

£3.25

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AMERICANO

£3.25

TEA

Chamomile / Peppermint / Green Earl Grey / Breakfast / Roobios : £3