



WEE BITES

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| BREAD & VENISON OIL | : £3 |
| BEER STICKS | : £2.5 each |
| HONEY MUSTARD BEEF CHIPOLATAS | : £5 |

WEE PLATES

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| HAGGIS POPS, RED JON | : £5.5 |
| FISH BITES <i>Homemade tartare sauce & dill</i> | : £6 |
| MAC & WILD SCOTCH EGG <i>Venison, black pudding & haggis - with English mustard</i> | : £6.5 |
| VENISON TARTARE <i>Pickled mushroom, egg yol puree, mustard & croutons</i> | : £9.5 |
| INVERAWE SMOKED SALMON <i>Sourdough, whipped butter & lemon</i> | : £7 |
| BALVENIE SMOKED MACKEREL <i>House cured & smoked mackerel, radish & chive oil</i> | : £7 |
| MINCE ON TOAST <i>Venison mince, toasted sourdough & watercress</i> | : S: £6 L: £10 |
| GOATS CHEESE & BEETROOT TERRINE (V) <i>Red & candy beetroot, pickled heritage carrots & radishes, toasted walnuts & croutons.</i> | : £7 |

THIS WEEK'S MEAT

VENISON: Red Deer
SHOT BY: Claus Olofson
ESTATE: Suisgill Estate
BUTCHER: Ali Polson

BEEF: Angus
FARM: Roberthill Farm
FARMER: Robin Spence
BUTCHER: Brian

MAINS

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|---|-------------------------|
| STEAMED SCOTTISH MUSSELS <i>Served in an Arbroath smokie skink - smokies, shallots, white wine, parsley & crusty bread</i> | : Small £7 Large £14 |
| LARGE MUSSELS + GLASS OF HOUSE WINE - £15 | |
| MARKET FISH <i>Please ask your server for today's catch</i> | : £MP |
| WESTER ROSS SALMON SALAD <i>Poached salmon, Jersey Royals, broad beans, mint, rocket & baby gem lettuce</i> | : £12 |
| HIGHLAND SKIRT STEAK & CHIPS (250G) | : £13 |
| PAPPARDELLE WITH MUSHROOMS & BARWHEY CHEDDAR (V) | : £11.5 |
| THE HIGHLANDER BURGER <i>Beef patty with relish, onions & a brioche bun</i> | : £10 |
| VENI-MOO BURGER <i>Voted London's Best Burger 2016 Beef patty, venison patty, cheese, béarnaise & caramelised onions - served on a brioche bun</i> | : £11.5 |
| SKINNY VENI-MOO <i>Served bun-less with a side salad</i> | : £11 |

Burger add ons:

- + Hand-cut chips (£3.5)
- + Extra venison/beef patty (£3)
- + Portmahomock candied bacon (£2)

COCKTAIL OF THE MONTH

HIGHLAND CUP : £7
Mac & Wild's whisky Pimms, strawberries, mint & lemonade

WHISKY OF THE MONTH

JURA SUPERSTITION : £7
Lightly peated single malt

CHATEAUBRIAND (priced per 100G)

Check the board for today's cuts & sizes

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| VENISON CHATEAUBRIAND | : £13 per 100g |
| BEEF CHATEAUBRIAND | : £13 per 100g |

For daily specials or recommended whisky pairings, please check the board or ask your server

SIDES

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| DIRTY BUTTERY MASH | : £4 |
| HAND-CUT CHIPS | : £4 |
| SEASONAL SALAD | : £3.5 |
| CHARRED LEEKS | : £4.5 |
| HAGGIS MAC & CHEESE | : £5 |

SAUCES

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| BÉARNAISE | : £1.5 |
| STATHEARN BLUE CHEESE | : £3 |
| RED JON | : £1.5 |
| BONE MARROW GRAVY | : £3 |



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BOTTOMLESS BRUNCH!

EVERY SATURDAY, 11:00 - 16:00

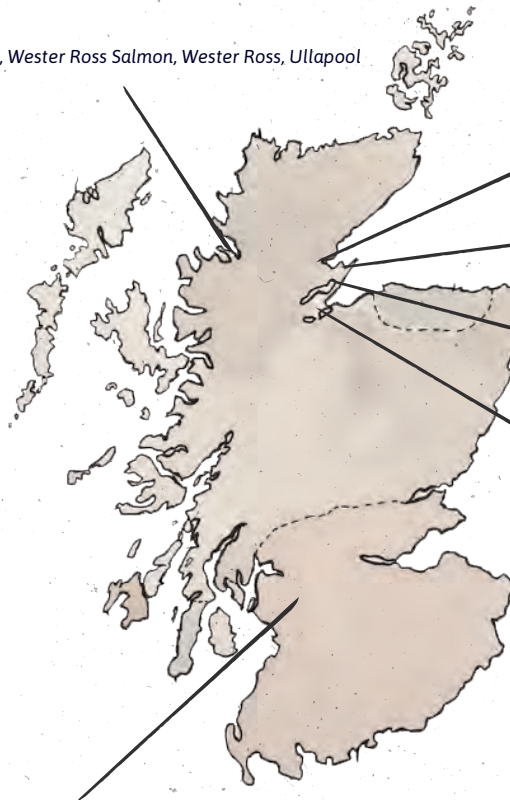
FOOD PRODUCERS

COD

Boy John, North Sea

SALMON

Gilpin Bradley, Wester Ross Salmon, Wester Ross, Ullapool



VENISON - RED, ROE, SIKA DEER

Ruaridh Waugh, Ardgay Game, Bonar Bridge

PORK

Andrew Bridgeford, Petley Farm (near Portmahomack)

COLD PRESSED RAPESEED OIL

Robert Mackenzie, Culisse Rapeseed Oil, Culisse Farm, Tain

HAGGIS (WILD & EXTREMELY DANGEROUS)

John Munro, Munros, Dingwall

BEEF - HIGHLAND, SHORTHORN, ANGUS, GALLOWAY CATTLE

Macduff Beef, Dumfries & Galloway

BOTTOMLESS BRUNCH DRINKS

£18 PER PERSON OR PER GLASS BELOW
(2 HOURS MAX)

PROSECCO : £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)

BUCKS FIZZ : £8

Prosecco & orange juice

BUCKIE ROYALE : £8

Buckfast & Prosecco



ESPRESSO : £2.6

DOUBLE ESPRESSO : £3.1

FLAT WHITE : £3.25

CAPPUCCINO : £3.25

LATTE : £3.25

AMERICANO : £3.25