PERSONS MUST USE THE EVENTS MENU.

PLEASE NOTE GROUPS OF MORE THAN 12

Soya oil from genetically modified soyabeans is used in our cooking. We have a documented allergy list which you can discuss with your server. **We do not have a segregated kitchen, Gluten Free Dishes are made from gluten free marked ingredients but may contain mustard flour.

BLACK PUDDING & SKINS
_____________________________________
Smoked sausage, with skins, sour cream & tomato

SMOKED SAUSAGE SKINS
_____________________________________
topped with mild cheddar cheese.       £6

Variety of smoked beans in a tomato salsa,

SMOKED BEANS MEDLEY SKINS
_____________________________________
mushrooms. Topped with mild cheddar cheese.       £6

Golden crispy skins topped with Scottish garlic button

HAGGIS (MEAT OR VEGGIE) SKINS
Golden skins topped with the great A.J. Hornings Haggis, served with a pepperoncini, wholegrain mustard & cream sauce.       £6

CHEESE, TOMATO SALSA & SOUR CREAM SKINS
Gluten Free** £6

SMOKE ROASTED POTATO SKINS
Super high in taste, dietary fibre & minerals, we roast our potato skins until golden in olive oil and sea salt.

CHEESE, TOMATO SALSA & SOUR CREAM SKINS
Gluten Free** £6

HAGGIS (MEAT OR VEGGIE) SKINS
Golden skins topped with the great A.J. Hornings Haggis, served with a pepperoncini, wholegrain mustard & cream sauce. Topped with mild cheddar cheese. £7

GARLIC MUSHROOMS SKINS
Golden crispy skins topped with Scottish garlic button mushrooms. Topped with mild cheddar cheese. £6

SMOKED BEANS MEDLEY SKINS
Variety of smoked beans in a tomato salsa, topped with mild cheddar cheese. £6

SMOKED SAUSAGE SKINS
Smoked sausage, with skins, sour cream & tomato salsa. Topped with mild cheddar cheese. £7

BLACK PUDDING & SKINS
Stornoway black pudding with tomato salsa, mild cheddar & sour cream. £7

GUARDIAN'S HAGGIS
Golden crispy skins topped with our own gourmet smoked sausage which is smoked in traditional pyramidal chimneys. Full of strong flavours we sear the sausage on the chargrill. Served with garlic and sour cream as a delicious accompaniment to mash possible.

VEGETARIAN HAGGIS
Enjoyed by vegetarians and meat-eaters alike our own delicious vegetarian haggis is a mix of healthy fresh vegetables, pulses, oatmeal, mustard, seeds and spices. £12

HAGGIS WITH HEATHER HONEY & TURNIP PUREE
We searched high & low for the best Haggis in Scotland, only to discover a local boy A.J. Hornings was by far the best. Served with our famous whisky, pepperoncini, wholegrain mustard & cream sauce. £12

BONNIE PRINCE CHARLIE CHAR Grilled Chicken dressed in a WHISKY, PEPPERCORN & MUSTARD SAUCE
Peppered, grilled free range & corn fed chicken, marinated in Drambuie whisky to give a warming honey sweet heather flavour. This recipe has been handed down for centuries. £13 (Gluten Free**)

** Childs Portion Available £5

NOW MASH UP!

CLASSIC BUTTER/CREAM MASH
(GF**) Carefully selected potatoes grown in East Lothian. Our mash is smooth & prepared to our own unique methods. £5

WHOLEGRAIN MUSTARD MASH
(GF**) Great accompaniment for any of our meat dishes. £5

CREAMED HORSERADISH MASH
Another great accompaniment for any meat dish. £5

SMOKED BEAN MEDLEY MASH
Medley of smoked beans. £5

LACTOSE/VEGAN? WE DO AN AMAZING OLIVE OIL MASH? (GF**)
Thank you Mr. Oliver! Limited availability please check.

MAKARS WILD BOAR SAUSAGE IN OUR ONION GRAVY*
These Gold Taste Award winning traditional sausages are made from specially selected rare breed pork hand cuts of meats from our master butcher. With a rich onion gravy. £12

MAKARS CHAR GRILLED TRADITIONAL SMOKED SAUSAGE*
Our own gourmet smoked sausage which is smoked in traditional pyramidal chimneys. Full of strong flavours we sear the sausage on the chargrill. Served with garlic and sour cream as a delicious accompaniment to mash possible.

HIGHLAND ‘COO’ BEEF & BLACK PUDDING SAUSAGES IN SWEET ONION GRAVY
Grass fed Scottish beef steak, freshly ground with our own mix of herbs and packed with Stornoway Black Pudding, served with a generously rich onion gravy. £12

OUR PUDDINGS

MAKARS FAMOUS STICKY TOFFEE PUDDING WITH A BUTTERSCOTCH SAUCE
A traditional Scottish caramel dessert consisting of dates, combined with a sticky sponge & covered in luxurious butter scotch sauce. Served with vanilla ice cream. £5

CLASSIC SCOTTISH RAMBLE SLICE WITH A CITRUS CHANTILLY CREAM
A fruit sponge cake with a breezy compote. Served with a lightly whipped zingy cream topping. £4.5

GLUTEN FREE BUT STILL HEAVENLY CHOCOLATE BROWNIE & ICE CREAM
Our irresistible dark chocolate brownie, served vanilla ice cream. £4.5

FRESH LIGHT LEMON SORBET
Naturally zestful lemon sorbet
Feeling saucy and over 18? Then add a shot of Raspberry Gin £1

VANILLA DAIRY ICE CREAM £3

ENJOY FOOD!

COMFORTING MAIN DISHES (PRICE INCLUDES ANY MASH & SEASONAL VEGETABLES )

SLOW COOKED BEEF SKIRT WITH MUSHROOMS & RICH DARK GRAVY
Braised until tender, this prime Aberdeen Angus Scotch Beef breaks apart effortlessly. The button mushrooms & rich dark gravy finish it perfectly. £15 (Gluten Free**)

BRAISED LAMB SHANK SLOW COOKED IN ROSEMARY, RED WINE & CRANBERRIES
The lamb Shank is slowly braised with fresh rosemary, garlic, tomatoes & red wine. Possibly the most perfect accompaniment to mash possible.

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TRADITIONAL SKIRLIE VEGETARIAN SAUSAGE & WHISKY, PEPPERCORN, CREAM SAUCE
We make this traditional Scottish stuffing ‘skirle’ from oatmeal, fried onions & bring flavour with a vegetable suet. One of our unique & prized dishes. Contains mustard. £12 (Can be Vegan)

GLUTEN FREE BUT STILL HEAVENLY CHOCOLATE BROWNIE & ICE CREAM
Our irresistible dark chocolate brownie, served vanilla ice cream. £4.5

FRESH LIGHT LEMON SORBET
Naturally zestful lemon sorbet
Feeling saucy and over 18? Then add a shot of Raspberry Gin £1

VANILLA DAIRY ICE CREAM £3

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COOKED WITH CARE & ATTENTION TO DETAIL

Where possible our ingredients are from local independent producers. Our food is cooked fresh to order.

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The best Scottish sausages with the most delicious local cattle.
BOTTLED BEERS/CIDERS

La Marca Prosecco, DOC, Italy

Stewart’s Brewing is a local brewery producing multi award winning beers. This is their flagship beer, the taste is medium to light bodied with continental hops and moderate bitterness providing a pleasing smooth finish.

ROSÉ WINES

Aperol

Stewart’s Radical Road Triple Hop Pale Ale

RED WINES

Belhaven Craft Pilsner

This is what beer tastes like when aged in old whisky casks; try it to believe it.

Chelsea Food Company

Behind the bar, we have an extensive selection of beers and wines. Choose from multi gold medal awarded locally crafted beers. Or our VERY! well sampled select wines, ethically priced for you to enjoy.

SOFT DRINKS

Cloudy Lemonade (330ml)

A classic from Islay, and a must taste for a single malt fan. A ridge of vanilla leads to mountains of peat capped with clouds of sea spray. Sweet palate vanilla counterbalanced with lemon & lime followed by that surging Ardbeg smoke.

FOOD PAIRINGS

Gins (Fever Tree + £1.00)

Scottish Whisky

Fancy a Drink?