**MEAT AS A TREAT**

**CROWN OF SLOW COOKED BEEF SHOULDER WITH A RICH HORSERADISH INFUSED GRAVY**

Braised until tender, this prime Aberdeen Angus certified Scotch Beef breaks apart effortlessly. The rich dark gravy is infused with horseradish for that warming satisfying glow.

£17 (Gluten Allergies**)

**SLOW COOKED LAMB SHANK WITH A MINT INFUSED TOMATO, ROSEMARY & RED WINE SAUCE.**

The lamb shank is slowly braised with fresh rosemary, garlic, tomatoes & red wine with a pinch of fresh mint. Possibly the most perfect accompaniment to mash possible.

£17 (Gluten Allergies**)

**BEEF HAGGIS WITH HEATHER HONEY & TURNIP PUREE**

We pride ourselves in working with local independent artisan producers. For our haggis we searched Scotland for the best and found A.J.Hornig. We get rave reviews from customers all over the world, who love our haggis. Served with our whisky, peppercorn, white mustard & cream sauce.

£15

**HONEY SOAKED CHAR-GRILLED SMOKED GAMMON WITH SPECIAL CHILLI CHUTNEY**

Spiced, cured & smoked using traditional techniques. Outdoor reared pigs make for an intense flavoured & tender meat that we slice & char-grill

£16 (Gluten Allergies**)

**BONNIE PRINCE CHARLIE CHAR GRILLED CHICKEN IN A WHISKY, PEPPERCORN & MUSTARD SAUCE**

Freshly char grilled free range & corn fed chicken, marinated in garlic & Drambuie whisky to give a wonderful honey sweet-heather flavour. This recipe has been handed down for centuries.

£14 (Gluten Allergies**)

**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 dark onion gravy.

£14

**MAKARS CHAR GRILLED TRADITIONAL SMOKED SAUSAGE**

Our own gourmet smoked sausage which is smoked in traditional pyramidal chimney.

Full of strong flavours we serve the sausage on the chargrill. Served with our garlic & sour cream aoli.

£14

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**SOUP, SIDES & SALADS**

**FREE RANGE GOURMET SCOTCH EGG STARTER**

These rare breed pork Scotch Eggs are a taste to behold and perfect for a little bite with a drink. Limited availability please check. Served with a house garlic & sour cream aoli.

£5

**MINI HAGGIS, NEEPS & TATTIES TASTER**

A perfect beginners option for those new to Haggis. Taster plate of our haggis, potato & turnip with a peppercorn sauce.

£7

**CHEF’S DAILY SOUP**

Homemade soup from fresh seasonal ingredients. Served with a potato scone.

£4.5

**MAKARS SEASONAL HOUSE SALAD (Gluten Allergies**)**

£6

**HOUSE SALAD WITH GOURMET SCOTCH EGG**

£10

**HOUSE SALAD WITH MARINATED CORN FED CHICKEN**

£11

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**PLANT POWER!**

**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 & spices. High in protein & fibre a new look on the old world.

£15 (Can be vegan)

**TRADITIONAL SKIRLIE VEGETARIAN SAUSAGE & WHISKY, PEPPERCORN, CREAM SAUCE**

This is a traditional Scottish stuffing ‘skirlie’ from oatmeal, fried onions & bring flavour with a vegetable suet.

One of our unique & prized dishes. Contains mustard.

£14 (Can be vegan)

**RUMBLEDETHUMPS VEGETABLE BAKE, SMOKED CHEESE SAUCE TOPPED WITH BABY ONIONS**

Rumbledehumps is a traditional mash based dish from the Scottish Borders. Our version is made from savoy cabbage, garden peas, onion, turnip and served with a smoked apple wood cheese sauce on the side. Topped with caramelised silver skin onions.

£13 (Gluten Allergies** Can be vegan)

**ROASTED GLAZED SPICED BEETROOT ON A BED OF BEANS & CHERRY TOMATOES**

One to try when you get home, this is a very clever & pretty dish for mash lovers. We oven roast these locally sourced beets, then finish them in our sticky spiced glaze. These are sat on sweet cherry tomatoes & mixed beans & spring onion mix. Finished with a homemade smokery tangy tomato sauce. A win win dish, tastes amazing whilst saving the planet.

£14 (Gluten Allergies** Vegan)

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**NOW MASH UP!**

**CLASSIC BUTTER/CREAM**

You can see our specially selected East Lothian rooster potatoes downstairs. Our mash is smooth & prepared using our own unique methods. (Gluten Allergies**)

**SCOTTISH CHEDDAR/CHIVE CHEESE**

A perfect combination, so tasty it’s almost worth ordering on its own! Great with everything. (Gluten Allergies**)

**STORNOWAY BLACK PUDDING**

This is the one our social media stars rave about. If you haven’t tried this before, it’s quite simply brilliant! A staff & family favourite, recommended for any dish.

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**CRISPY SMOKED BACON & SPRING ONION**

Probably our favourite mash & certainly the most famous in Scotland. (Gluten Allergies**)

**WHOLEGRAIN MUSTARD (vegan)**

Great accompaniment for any of our meat dishes. (Gluten Allergies** contains mustard flour)

**CREAMED HORSERADISH**

Great for any meat dish. Gives a strong hot, spicy and peppery taste. Unlike hot peppers the spice of the horseradish is experienced through the nose (Gluten Allergies**)

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**SMOKED BEAN MEDLEY (vegan)**

Medley of smoked beans. (Gluten Allergies**)

**TOMATO & HERB SALSA (vegan)**

Freshly made, adds summery zing to your mash. Perfect with lamb. (Gluten Allergies**)

**DAIRY-FREE/VEGAN? WE DO AN AMAZING OLIVE OIL MASH! (vegan)**

See allergens notes above left. Limited availability please check. (Gluten Allergies**)

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**EXTRA SIDE PORTION OF ANY MASH**

£4

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**NOT ALL OUR CUSTOMERS ARE THE SAME, WE WILL DO OUR BEST TO CUSTOMISE YOUR DRESS WHEN POSSIBLE.**

Gluten Allergies**: This is a dish that is (can) be made from non containing gluten ingredients. We do not however have a segregated kitchen or cooking ranges. If you tell us we can wash down boards & utensils to minimise risk, but cross contamination is possible because there is only a single kitchen.

Other Food Allergens: EU Food Information Regulation #1169 requires us by law to be able to provide customers with accurate information on the EU’s 14 major food allergens. These are the only allergens we are able to advise you on. Because there is only a single kitchen in this restaurant, there is always a risk of cross contamination, please tell us if this is a concern.
BOTTLED BEERS/CIDERS

- Peach, pear, apricot and apple with a revitalising finish
- £3.50

Tequila
- £3.50

Strathmore sparkling mineral water
- £6.00 (200ml)

La Marca Prosecco, DOC, Italy
- £5.80 (750ml)

Popular choice for parties. Fresh and crisp, with very subtle strawberry fruit and a balanced finish.
- £3.00

Irn Bru
- £2.00

Big Tom Spicy Tomato Juice
- £4.00 (35ml)

Cointreau
- £2.00

Robert Burns Ale
- £1.50

Organic (vegan) wine was new to us and we absolutely love this wine and its production ethics. A vibrant and juicy Tempranillo with expressive and well-defined aromas of red bodied, smoky gem, with a residual sweetness and a hint of salt amid the seaweedy, peaty characters before a long.
- £1.00

Aye fair
- £6.00

A classic Island dram from the Isle of Skye. Always highly.
- £4.00 £5.50 £22.00

Bottle 500ml

ROSÉ WINES

- Ideal when thirsty as it really tastes like juice, delicious but be warned,
- £4.00

Dominio de la Fuente Tempranillo, Organic
- £3.00

Argentina

- This wine is succulent with lashings of bramble fruit.
- £3.00

Five Foot Track Chardonnay,
- £3.00

Chile

- This Organic (vegan) wine is absolutely wonderful any time. Delicious, fresh and natural. A
- £3.00

BOTTLED BEERS/CIDERS

- This is a soft and rounded wine, with characteristics of cooked apple and underlying notes
- £3.00

Makars prides itself in working with local artisan
- £5.00  £2.50

Irish whiskey, Gordon's London Dry Gin, Fentimans
- £4.00 £5.50 £22.00

MIXERS FOR ALL SPIRITS

- Choose from multi gold medal awarded locally crafted beers.
- £1.00

MIXERS FOR ALL SPIRITS

- If you don't see what you're looking for please ask.
- £1.00

Fancy a drink?