

ENJOY FOOD!



MAKARS GOURMET MASH·BAR

Our ingredients are bought daily from local producers.

SOUPS & SIDES

DAILY SOUPS SELECTION

Homemade soup from seasonal ingredients. Served with a potato scone. £4

MINI HAGGIS, NEEPS & TATTIES TASTER

A perfect beginners option for those new to Haggis. Small plate of our haggis, potato, turnip with a peppercorn sauce. £5

HOUSE SEASONAL HOUSE SALAD

Our chefs seasonal salad made to order. Check with your waiter for todays mix. Served with whole grain mustard vinaigrette dressings. Gluten free** £6

SIDE PORTION of MASH or SEASONAL VEGETABLES £3

ROASTED CRISPY POTATO SKINS

We roast our amazing potato skins until golden in olive oil, sea salt, a splash of lemon juice & a hint of garlic.

SKINS WITH CHEESE, TOMATO SALSA & SOUR CREAM £7

Our golden skins served in their classic environment!

SKINS & HAGGIS (OR VEGGIE HAGGIS)

Our golden crispy skins topped with our A.J. Hornings Haggis. Served with our whisky, peppercorn, wholegrain mustard & cream sauce. Topped with mild cheddar cheese. £7

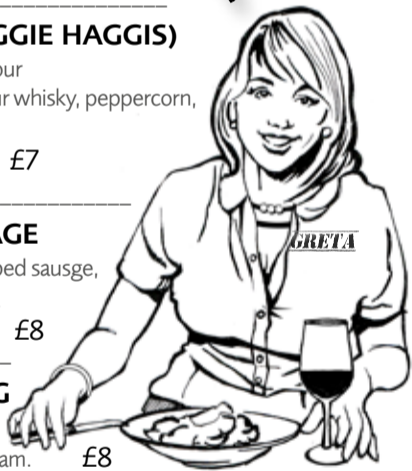
SKINS & SMOKED SAUSAGE

Our traditional Makars smoked chopped sausage, with skins, sour cream & tomato salsa. Topped with mild cheddar cheese. £8

SKINS & BLACK PUDDING

Stornaway black pudding with tomato salsa, mild cheddar & sour cream. £8

HELP MA BOABI I'D DEFINITELY SWIPE RIGHT FIR THESE SKINS!



ROSTI FRITTER STACKS

Our Rosti's are the social media darlings of our menu.

STEAK BURGER, TOMATO, CHEESE & EGG ROSTI STACK

Our home-made prime steak burger stacked on top of a potato rosti fritter, sprinkled with mild Scottish cheddar, crowned with a tomato & fried egg. Served with a salad garnish & our home coleslaw. £10

FRESH CHARGRILLED CHICKEN BREAST, SPRING ONION & TOMATO SALSA ROSTI STACK

Fresh marinated char grilled chicken, sprinkled with melted cheese & topped with tomato salsa. With salad garnish & homemade coleslaw. Gluten free**. £10

SMOKED SAUSAGE, CHEESE & EGG ROSTI STACK

Our own traditionally smoked chopped sausage. The flavours are subtle yet superb. Sat on top of a rosti fritter and then topped with an egg & melted cheese. Recommended rosti for the morning after! £10

CHAR GRILLED AUBERGINE, OUR HOMEMADE SMOKED BEANS & MELTED CHEESE ROSTI

Vegetarian rosti that looks & tastes amazing. Our home smoked beans in a sweet & tangy tomato sauce are perfect. The melted cheese seals the deal. GF**. £9

STORNOWAY BLACK PUDDING, CHARGRILLED RED PEPPER & EGG ROSTI

This famous Scottish black pudding forms the base of this great anytime rosti. £9

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

Our mains dishes are perfectly accompanied by our potato mash selection below. These recipes reflect the simplicity of Scottish cooking, using the finest local produce.

BEEF SHORT RIBS IN OUR HOME BBQ SAUCE

Thick meaty ribs, marinated & slow cooked for 6 hours before being finished on the grill. Served with our own BBQ sauce, the meat falls effortlessly off the bone.

£16 (gluten trace)

BRAISED OX CHEEK SERVED WITH A RICH STOUT GRAVY

If you have never tried this dish before then I highly recommend that you do now. Slow cooked until tender, prime beef cheek breaks apart perfectly. Served in an intensely rich dark gravy.

£15

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.

£16 (gluten free**)

HAGGIS WITH TURNIP, HONEY&THYME CROWN*

There are many haggis makers in Scotland. We searched high and low for the best only to discover a local boy A.J.Hornings was by far, we think, the best. Served with our whisky, peppercorn, wholegrain mustard & cream sauce.

£12

VEGETARIAN HAGGIS*

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

£12

CONFIT DUCK WITH AN ORANGE MARMALADE GLAZE

Marinated overnight, then slowly cooked in duck fat. This tender, succulent meat will fall straight off the bone. Glazed in our homemade honey and marmalade sauce.

£15 (gluten free**)

* Childs Portion available £5

MAKARS HOMEMADE 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 during the Summer with our garlic and sour cream aioli.

£12

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

We make this traditional Scottish stuffing 'skirlie' from oatmeal, fried onions & bring flavour with a vegetable suet. One of our unique & prized dishes. Contains mustard.

£11 (wheat free, contains oats)

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

Freshly char 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**)



NOW MASH UP!

CLASSIC BUTTER/CREAM MASH (gluten free**)

Carefully selected potatoes grown in East Lothian. Our mash is smooth & prepared to our own unique methods.

SCOTTISH CHEDDAR/CHIVE CHEESE MASH (gluten free**)

A perfect combination, so tasty it's almost worth ordering on its own! Great with everything.

SPRING ONION & SMOKED SAUSAGE MASH

Known in Scotland as Rumbledethumps or in Ireland as Colcannon. This is the most deservedly famous of mash dishes. With a hint of garlic and spiced pepper.

BLACK PUDDING MASH

If you haven't tried this before, it is quite simply brilliant! Staff favourite & recommended for any dish.

WHOLEGRAIN MUSTARD MASH (gluten free**)

Great accompaniment for any of our meat dishes.

THYME, GARLIC & WHOLEGRAIN MUSTARD ROSTI (gluten free**)

Shredded potato in the style of a fritter. A Scottish invention then stolen by the Swiss many years later!

ROASTED CRISPY POTATO SKINS (gluten free**)

Something different? Golden roasted potato skins in olive oil, sea salt, a splash of lemon juice & a hint of garlic.

NO POTATO PLEASE, EXTRA VEGETABLES THEN? (gluten free**)

