



WEE PLATES

Can be enjoyed as a starter
or as sharing plates

BREAD & WHIPPED BUTTER : £3

HAGGIS POPS, RED JON : £5.5

FISH BITES : £6
Homemade tartare sauce & dill

SANTA'S SCOTCH EGG : £6.5
Venison, black pudding & haggis
- with mustard

INVERAWE SMOKED SALMON : £7
Sourdough, whipped butter, lemon
& capers

CELERIAC & BLUE CHEESE SOUP (V) : £6
Celeriac, Strathdon blue cheese, smoked oil,
sourdough croutons

THIS WEEK'S MEAT

VENISON: Red Deer

SHOT BY: Alex 'Monk' Murray

ESTATE: Rothies Estate

BUTCHER: Alex 'Box' Mason

BEEF: Aberdeen Angus

FARM: Stravenhouse

FARMER: Willie & Andrew Purdon

BUTCHER: Keith

STEAKS

VENISON TOPSIDE : £11	RIBEYE : £22
200g	250g

CHATEAUBRIAND

Priced per 100g
Please check the board for sizes

VENISON : £12	BEEF : £13
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MAINS

LOCH DUART SALMON : £16
Poached Loch Duart Salmon, pickled
seaweed, butter sauce, crispy new
potatoes & winter greens

IRONBARK SQUASH (V) : £12.5
Charred ironbark, cracked spelt, yoghurt,
winter greens

MAC & WILD CHRISTMAS BURGER : £11.5
Venison burger, pork stuffing, melted
Morangie Brie, red cabbage, shredded
sprout tops

VENI-MOO BURGER : £11.5
Voted London's Best Burger 2016
Beef patty, venison patty, cheese,
béarnaise & caramelised onions - served
on a brioche bun

+ Chips **£3.5**
+ Extra beef / venison patty **£3**
+ Portmahomack candied bacon **£2**

Available bunless with a side salad - £11

SIDES

DIRTY BUTTERY MASH £4 / **CHIPS** £3.5

FESTIVE FRIES £3.5 / **HAGGIS MAC & CHEESE** £5

TRUFFLE MUSHROOM MAC & CHEESE (v) £4.5

WINTER GREENS £3.5 / **LEAFY SALAD** £3.5

SAUCES

BÉARNAISE £1.5 / **RED JON** £1.5 / **BONE MARROW GRAVY** £3

DESSERT

CHRISTMAS DUNDEE CAKE : £7
With whisky butter

STICKY TOFFEE PUDDING : £7
Whisky caramel sauce with milk ice cream

SCOTTISH CHEESE : £12
Selection of Scottish cheeses, seeded crackers,
festive chutney

ICE CREAM SCOOP : £2 per scoop
Honeycomb, Milk, Chocolate,
Salted Caramel

TEA & COFFEE



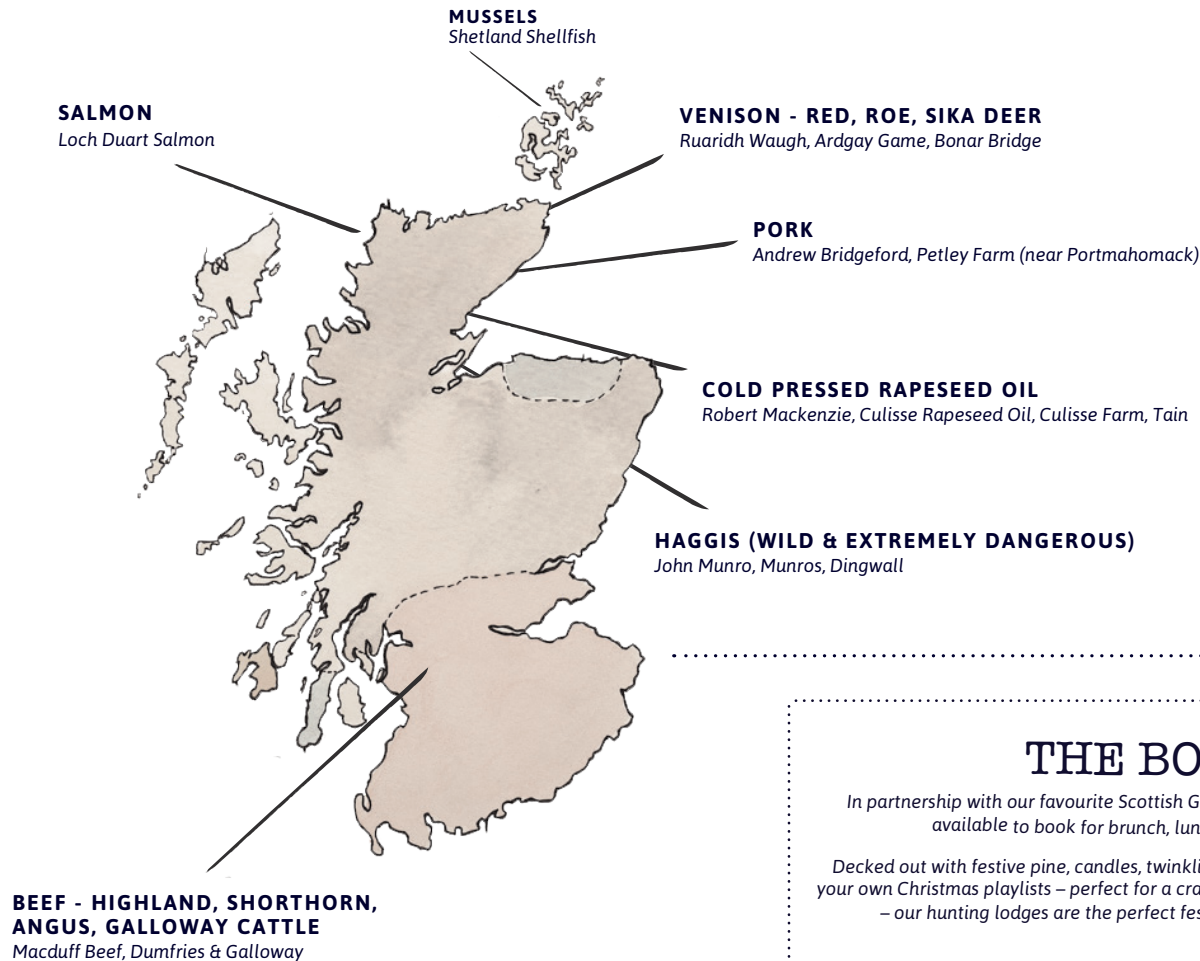
MINI MINCE PIES & COFFEE : £5

WORKSHOP COFFEE (Decaf available)
Espresso **£2.6** / Double Espresso **£3.1**
Flat White , Cappuccino , Latte, Americano - all **£3.25**

TEA all £3
Chamomile, Peppermint, Green, Earl Grey,
Breakfast. Fresh Mint



FOOD PRODUCERS



BOTTOMLESS BRUNCH!

EVERY SATURDAY, 11:00 - 16:00

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 (CopperDog whisky)

...Bloody Botanist (Botanist gin)

...Bloody Mary (Ketel One vodka)

BUCKS FIZZ : £8

Prosecco & orange juice

BUCKIE ROYALE : £8

Buckfast & Prosecco

THE BOTANIST HUNTING LODGES

In partnership with our favourite Scottish Gin, The Botanist, our cosy Highland-inspired hunting lodges are perfect for a festive shindig and are available to book for brunch, lunch, drinks and dinner, 6 days a week (closed Sundays), seating up to 10 people per lodge.

Decked out with festive pine, candles, twinkling lights, heather shrubs, Scottish books, your very own speaker (so you and your guests can party to your own Christmas playlists – perfect for a cracking festive celebration!), and plenty of fur blankets and tartan rugs to wrap up in on the chilly nights – our hunting lodges are the perfect festive retreat this winter. For further information or to book please ask a member of staff or visit

www.macandwild.com/hunting-lodges.

Subject to minimum spend & availability..