



MAC &
WILD

NYE

5 COURSE TASTING MENU

Vegetarian options available on request

£75pp

DRINKS

Welcome cocktail or bubbles

1ST

Seared hand-dived Orkney scallop

Cullen skink, Abroath smokies, braised leeks, poached egg

2ND

Wee Mac & Wild Scotch egg

Monkey Shoulder Red Jon, quail egg, haggis, black pudding

3RD

Haggis, neeps & tatties

Hearty haggis, buttery swede puree, dirty mash, marrow gravy

4TH

Dive & deer

Poached Cromarty lobster tail, 200g Ardgay venison chateaubriand, haggis pepper chips, béarnaise sauce, leafy salad

5TH

Deep fried Mars Bar sundae

Mackies salted caramel ice cream & whisky caramel sauce

FINISH

Piece of tablet

Served with coffees & your bill