

Lunch Menu Fresh at NO.1 BISTRO

Pressed ham hough terrine, Bramley apple puree, onion bread croute	£5.95
Caithness Smokehouse salmon, caper, lemon dressing	£5.95
Soup of the moment	£3.95
R. F. F. S. S.	
Lochquay pork collar, red cabbage, apple sauce	£9.95
Baked Scrabster haddock, lobster bisque, creamed potatoes	£9.95
Twice baked cauliflower and Isle of Mull cheddar soufflé	£9.95
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Treacle tart, lemon crème fraiche ice cream	£5.45
Halkirk orange marmalade pudding, Chantilly cream	£5.45

Selection of Scottish cheeses, quince, Miller Damsels biscuits

2 courses for £12.95 3 courses for £14.95

£6.25

(Please note: this offer is available Mon to Sat for items on this menu only)

The No. 1 Bistro is situated on the smallest street in the world, Ebenezer Place, as confirmed by the Guinness Book of World Records in 2006.

Please allow for cooking time, we don't serve fast food, we serve good food as fast as we can



Evening Menu

Starters

Caithness Smokehouse cold smoked salmon,

Brown shrimp, crab, Jerusalem artichoke, baby capers £6.95

Truffle buttered chicken liver parfait,

Quince, home made onion bread croute £5.95

"Cullen Skink"

Local oak smoked haddock chowder £4.95

Cep risotto,

Parmesan, white truffle oil £5.95

Soup of the moment

£4.25

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Main Courses

28 day aged Mey 8oz sirloin of beef,

roasted Portobello mushroom, confit plum tomato, tempura onion, handcut chips, green peppercorn sauce £19.95

Roast saddle of Ardgay venison,

red cabbage, salsify, pomme dauphine, port jus £16.95

Loin and collar of Lochquoy pork,

crackling, apple sauce, celeriac, kale £15.95

Baked Scrabster cod,

lobster bisque, creamed potato £14.95

Twice baked cauliflower and Isle of Mull cheddar souffle £11.95

Side Orders to accompany main dishes £2.95 each

Creamed potatoes with parmesan Hand cut chips

Honey glazed carrots Dressed Seasonal leaves Steamed local broccoli

We at Mackays Hotel are passionate about what we do.

Sourcing only the best fresh, local products where ever possible

Some of our local suppliers include:

A&E Harrold
Harrold Bros
Reids of Thurso Bakers
Mowatt at John o'Groats
Armitage eggs
Lochquay meats
Quaybrae
Boy Andrew – Blackstairs Fish Shop
Halkirk Soft Fruits
Caithness Smokehouse
Sinclair Butchers
Highland Fine Cheeses

Union Street, Wick, Caithness, KW1 5ED Tel: 01955 602323 Fax: 01955 605930 E: info@mackayshotel.co.uk



Desserts

Treacle tart,
lemon crème fraiche ice cream
£5.95

Halkirk orange marmalade pudding,
Chantilly cream
£5.95

Homemade honeycomb ice cream, cocoa crumb, mango gel £5.95

Selection of Scottish cheeses, quince, Miller Damsels biscuits £6.95

To finish the meal why not try a fresh ground coffee Served with homemade petit fours £3.95