

MACKAYS

THE HOTEL WITH A HEART

Starters

Homemade soup of the moment
Served with homemade bread GF V
£7

Mackays traditional Cullen skink
served with homemade bread GF
£8

Crispy pork cheek
served with cranberry and leek terrine
£9

Classic prawn cocktail
£8

Chicken and ham hock terrine
served with piccalilli and oatcakes
£9

Roasted beetroot
served with ricotta, walnuts & blackberry GF V
£8

For guests with food allergies and Intolerances—
before ordering, please speak to our staff about your requirements.

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Mains

Chicken stuffed with haggis wrapped in bacon
served with cream potatoes, root vegetables
and peppercorn sauce

£21

Traditional fish and Chips

Scrabster landed beer-battered haddock with hand-cut chips,
garden peas and tartare sauce

£18

Mackays champion beef burger
with crispy streaky bacon, caramelised red onion, cheddar cheese,
secret burger sauce, with red cabbage slaw and hand-cut chips

Single £14 Double £18 GF

Chestnut and cranberry loaf
with creamed potatoes, broccoli and gravy

£18

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Salads

Chicken Caesar

baby gem lettuce, croutons, parmesan and anchovies

£15

Caithness Smoked Salmon

with avocado, crème fraiche, dill

£16

Roast beetroot

with walnut, grilled halloumi, blackberries V

£12

Sandwiches

Traditional BLT £9

Toasted cheese and tomato sandwich £8

Choice of white or brown bread
served with salad & crisps

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Side Dishes: £4

Truffle fries

Sriracha fries

Hand cut chips

Red cabbage coleslaw

Salad

Mixed vegetables

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Sweets

Sticky toffee pudding
served with toffee sauce and vanilla ice cream
£8

Apple and cinnamon crumble
served with custard and ice cream
£8

White chocolate and passionfruit posset
served with caramelised white chocolate, shortbread
and vanilla ice cream
£8

Selection of highland fine cheese
served with chutney, grapes & crackers GF
£12

Selection of ice cream and sorbet
£7.50

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