



Dinner Menu



**Served in the No1 Bistro, our Riverview Room, and
in our dog-friendly bar!**

Call 01955 602323 to book your table

**Food allergies and Intolerances: Before ordering,
please speak to our staff about your requirements.**

V – Vegetarian VE – Vegan

GF – Gluten Free GFA– Gluten Free Available

DF – Dairy Free DFA – Dairy Free Available

N – contains Nuts



In the beginning

Homemade soup of the moment

homemade bread V GFA

£8

Mackays traditional Cullen skink

homemade bread GFA

£10

Roasted Cherry tomato Bruschetta

Kale and cashew pesto, sweet red onions, balsamic glaze,
and homemade bread DF VE N

£10

Barrock Smoked Salmon

Cucumber gel, pickled fennel and lemon oil GF

£14

Sun Dried Tomato Arancini

Tomato fondue and pesto VE

£9

Orkney Scallops

Pea puree, black pudding, and red wine jus DF

£16



The Main Event

Highland Beef Fillet

Fondant potatoes, salt baked carrot, tender stem broccoli
and red wine jus DFA GF

£38

Mackays Champion Beef Burger

6oz burger, bacon, mature cheddar, gem lettuce,
tomato salsa, brioche bun and hand cut chips GFA

£19

Mackays Spicy Chicken Burger

Marinated chicken thigh, garlic mayonnaise, gem lettuce,
tomato salsa, brioche bun and hand cut chips GFA

£17

Highland Lamb Rump

Sauteed garlic potatoes, confit tomatoes, salt baked carrot,
pea puree and red wine jus GF DF

£26

Mey Selection Sirloin steak

Onion rings, mushrooms, grilled tomato
and hand cut chips DF

£36

Sauces £2.50 – Garlic butter – Peppercorn sauce – Red Wine sauce



The Main Event

Chicken Supreme

Haggis bon bon, buttered mash, greens and whisky sauce jus GFA

£22

Scrabster landed beer battered haddock

hand cut chips, garden peas and tartare sauce

£19

Duck Breast

Spinach pom puree, beetroot, honey roasted plum,
asparagus and bramble jus GFA

£25

Pan Fried Hake

Crushed potatoes, Asparagus, warm tartare sauce GF

£24

Squash Risotto

Crispy kale and parmesan VEO

£16

Crispy Mushroom Tagliatelle Pasta

Parmesan V DFA

£16



Side Dishes

French fries £6

Hand cut chips £5

Truffle and parmesan fries £6

Red cabbage Coleslaw £4

Mixed vegetables £4

Siracha Fries £6

Mixed salad leaves £4

Halloumi fries £6

Mash potatoes £5

Our food is made possible with the help from our local suppliers including: Harrold Bros Butchers, Mey Selections, Sinclair Butchers, Scrabster Seafoods , MV Boy Andrew, Halkirk Soft Fruits, Reids of Caithness, Macdonald Bakery, Munro Fruiters



In the end

Mackays Classic Sticky Toffee Pudding

toffee sauce and vanilla ice cream

£10

White Chocolate and Raspberry Cheesecake

berry compote, meringue and vanilla ice cream

£10

Vanilla Brown sugar Glazed Plums

mixed nut dukkah and mango sorbet GF DF VE N

£10

Apple and Pineapple Cumble

Custard and Vanilla ice cream GF

£10

Double Chocolate Brownie

Cocoa Syrup and vanilla ice cream

£10

Trio of ice cream or sorbet

£8

Highland Fine Cheese Platter from Tain

Minger, Fat Cow, Blue Murder, Cheddar with apple chutney

£17

Why not try a freshly brewed coffee and perhaps a wee liqueur?



MACKAYS

THE HOTEL WITH A HEART

Coffee

All coffee can be made De-caff

Americano	£3.50
Flat White	£4.00
Cappuccino	£4.00
Latte	£4.00
Mocha	£3.50
Macchiato	£4.00
Espresso	£3.50
Dbl Espresso	£5.00

Hot chocolate £3.50

Add a dash of syrup £1

Vanilla, Caramel, Hazelnut

Coffee and Petit Fours £5

Coffee Liqueur

£8

Whisky	Tia Maria
Brandy	Baileys
Rum	Jameson
Cointreau	Drambuie
Stroma	



MACKAYS

THE HOTEL WITH A HEART

Tea

Pot of tea

£3

Breakfast tea

Earl Grey

Decaf tea

Herbal Tea

£3

Assam

Chamomile

Green Tea

Golden Darjeeling

Lemon & Ginger

Peppermint

Red Berries