

MACKAYS

THE HOTEL WITH A HEART

Lunch Menu



Served in the No1 Bistro or in our dog-friendly bar between 12:00-1:30

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 N – contains Nuts

SOUP

SOUP OF THE MOMENT (VE)

with homemade bread £7

MACKAYS CULLEN SKINK

with homemade bread £9

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SANDWICH SELECTION (GFA)

served on your choice of white bloomer, malted bloomer, or seeded bap,
accompanied by crisps and salad

MATURE CHEDDAR ACCOMPANIED BY TOMATO CHUTNEY £8

ROAST BEEF WITH HORSERADISH £9

HONEY ROAST HAM WITH MUSTARD £8

PRAWNS IN A LEMON AND DILL MAYONNAISE £9

SMOKED SALMON WITH CREAM CHEESE £12

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BAKED POTATOES

Served with dressed salad

Upgrade to Sweet Potato for extra £2

MATURE CHEDDAR £8

CHEDDAR & BEANS £9

HUMMUS & AVOCADO £10

PRAWNS IN A LEMON AND DILL MAYONNAISE £12

EGG MAYONNAISE £9

Dressed Leaves, radish, peppers, cucumber and Cherry tomatoes
ROAST BEEF £9

PRAWNS IN A LEMON AND DILL MAYONNAISE £9
HUMMUS AND AVOCADO £8

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FISH FINGER SANDWICH £12

Beer-battered haddock with tartare sauce in a brioche bun,
served with fries

Toasted bloomer with haggis and cheese, finished with grilled cheese sauce and served with fries

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MACKAYS CHAMPION BEEF BURGER (GFA)

Single £15 Double £19

crispy streaky bacon, cheddar cheese, secret burger sauce, red
cabbage slaw & fries

BEER BATTERED FISH AND CHIPS (GF)

Small £14 Regular £19

Scrabster landed beer battered haddock, hand cut chips
& garden peas

Slow-cooked venison, cheddar-thyme scone, mashed potatoes, greens

Mature Cheddar, garlic bread and dressed salad

Sauteed new potatoes, Greens, Tomato jus

SOMETHING SWEET

AFFOGATO £5.50

two scoops of vanilla ice cream with a shot of espresso

SCONE £3.50

your choice of plain or fruit scone, served warm with Chantilly cream
& Caithness jam

MACKAYS STICKY TOFFEE PUDDING £9

toffee sauce and vanilla ice cream

WHITE CHOCOLATE & RASPBERRY CHEESECAKE £9

berry compote, meringue and vanilla ice cream

VANILLA BROWN SUGAR GLAZED PLUMS £9 (GF, DF, VE, N)

mixed nut dukkah and mango sorbet

APPLE AND CINNAMON CRUMBLE £10 (GF)

custard and vanilla ice cream

DOUBLE CHOCOLATE BROWNIE £10

Cocoa syrup and vanilla ice cream