



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

VO Vegetarian Option VEO Option

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 GFO

£8

Mackays Traditional Cullen Skink

homemade bread GFO

£10

Han hock Terrine

Pea puree, piccalilli, oatcakes

£12

Sweet Potato Fritters

Courgettes, chickpeas, tomato and chilli salsa GF DF VE

£11

Roasted Cherry tomato Bruschetta

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

£10

Half Pint of Prawns

North Atlantic prawns in a lemon and dill mayonnaise,
tempura king prawn, iceberg lettuce, Toasted Sourdough GFA DF

£14

Hand Dived Orkney Scallops

Pea puree, black pudding, red wine jus DF

£16



The Main Event

Hearty and Tender Beef Brisket

Slow cooked brisket, buttered mash, braised red cabbage,
seasonal greens, red wine DF GF

£24

Ardgay Venison Loin

Fondant Potato, heritage carrots, beetroot,
tender stem broccoli, bramble jus GF DF

£26

Seared Seabass

sauteed potatoes, confit tomatoes,
basil and lemon sauce vierge GF DF

£22

Mackays Champion Beef Burger

crispy streaky bacon, cheddar cheese, house burger sauce.
red cabbage slaw and hand cut chips GFA

£19

Balmoral Chicken

Streaky bacon, haggis, buttered mash, salt baked carrot,
tender stem broccoli, whisky Jus GFA

£22



The Main Event

Mey Selection Sirloin steak

Roasted shallots, portobello mushroom, grilled tomato
and hand cut chips DF

£40

Scrabster landed beer battered haddock

hand cut chips, garden peas and homemade tartare sauce GFA DF

£19

Falafel curry with spinach

Sticky jasmine rice, fresh rocket and tomato salad VE GF DF

£16

Carrot and Lentil Loaf

Sauteed potatoes, seasonal greens, tomato jus VE GF DF

£16



Side Dishes

French fries £5

Hand cut chips £5

Truffle and parmesan fries £6

Red cabbage Coleslaw £4

Mixed vegetables £4

Sriracha Fries £6

Mixed salad leaves £4

Sriracha fries £6

Chilli Mac and Cheese £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, Colin Ross, MV Harvester 2, Williamson Food Services



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 Cinnamon Cumble

Custard and Vanilla ice cream GF

£9

Double Chocolate Brownie

Cocoa syrup and vanilla ice cream

£10

Trio of ice cream or sorbet

£8

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