



MACKAYS

THE HOTEL WITH A HEART

Sample
Dinner Menu

Served in the No1 Bistro or
in our dog-friendly bar from 5.30pm.
Call 01955 602323 to book your table.

Food allergies and Intolerance before ordering:
please speak to our staff about your requirements.

V – Vegetarian VE – vegan GF- Gluten Free

DF - Dairy Free N – contains Nuts

In the beginning

Mackay's Soup of the Moment (gfa/df/veg/ve) £8
With homemade bread

Scrabster Smoked Haddock Chowder (gf) £12
With smoked bacon and a crispy poached egg

Goat Cheese & Wild Mushroom Arancini (gf) £9
Served with kale pesto aioli

Gin and Beetroot-Cured Cod (gf/df) £10
With beetroot, artichoke, crispy capers,
pickled fennel, and charred clementine

Cauliflower & Red Onion Pakora (gf/df/ve) £9
With pickled carrot, parsnip, and a chilli dressing

Highland Game Terrine (gfa/n) £11
Venison, guinea fowl, duck, walnut ketchup,
salt baked celeriac, pickled pear, and brioche croutons

Haggis, Neeps and Tatties £10
Topped with white onion and thyme sauce

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

The Main Event

Scrabster Fish & Chips (gfa/df) £18.50

Locally sourced haddock, hand-cut chips, tartare sauce, mushy peas, and lemon

Ardgay Venison Loin (gf/dfa) £27

Coated with black pepper and tarragon crumb, served with dauphinoise potato, butternut squash, cranberries, tender stem broccoli, and red wine jus

Carrot, Lentil & Chickpea Loaf (gf/df/vegan) £15

With sautéed potatoes, tender stem broccoli, and tomato jus

Scottish Turbot Fillet £24

Crushed Potatoes, pea puree, tender stem broccoli, lemon velouté

Highland Venison and Pork Burger £17

Red onion chutney, mature cheddar, hand-cut chips, coleslaw, in a Brioche bun

Falafel Curry with Spinach (gf/dfa/v) £16

Sticky jasmine rice, fresh rocket, and tomato salad

Herb-Crusted Pork Loin (gf) £19

Buttered mashed potatoes, creamed savoy cabbage, and a honey mustard sauce

Roast Chicken Supreme (gf/dfa) £19

Wild mushroom risotto and crispy kale

Side Dishes

All £5

Green vegetables

Buttered mash

Fries

Parmesan & truffle fries

Sriracha fries

Hand-cut chips

Onion rings

Coleslaw

Dauphinoise Potato

In the end

Dark Chocolate Ganache (gfa) £11

White chocolate mousse, orange syrup, tuile biscuit

Apple & Cranberry Crumble (gf/dfa) £9

Served with custard and vanilla ice cream

Sticky Toffee Pudding £10

With butterscotch sauce and vanilla ice cream

Pear & Almond Frangipane Tart (gf/dfa/n) £10

Served with clotted cream and orange sorbet

Trio of Mackie's Ice Cream £7

Ask your server about today's selection

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

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