



# 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 Fruiterers

# 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