MACKAYS

THE HOTEL WITH A HEART

Autumn 2026 Dinner Menu

Sample

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 VA-Vegetarian Available

VG – vegan VGA – Vegan Available

GF - Gluten Free GFA- Gluten Free Available DF - Dairy Free

DFO – Dairy Free Available N – contains Nuts

In the beginning

PAN-SEARED HAND DIVED ORKNEY SCALLOPS
Golden raisin puree, cauliflower fritters,
cherry tomatoes (GF)
£18

GAMBERONI KING PRAWNS
Chilli, cherry tomatoes, white wine butter sauce,
homemade bread (GFA)
£14

WILD MUSHROOM BRUSCHETTA
Shallots, thyme, wild mushrooms, garlic, sea salt, olive oil,
homemade bread (GFA, VG)
£11

ARDGAY VENISON CARPACCIO
Tarragon pepper crumb, charred orange,
horseradish cream (GF)
£9

WILD HAGGIS BON BONS
Shallot puree, whisky jus
£10

CLASSIC CAESAR SALAD
Croutons, bacon, anchovies, cos lettuce,
parmesan (GFA)
£10

MACKAYS OWN CULLEN SKINK
Homemade bread (GFA)
£12

HOMEMADE SOUP OF THE MOMENT
Homemade bread (GFA)
£8

The Main Event

PAN-SEARED DUCK BREAST
Fondant potatoes, beetroot, carrot & thyme puree, broccoli,
blackberry jus (GF, DF)
£26

ROAST SUPREME OF CHICKEN
Haggis Bon Bon, creamed potato, carrots, broccoli, jus (DFA, GFA)
£22

PAN-ROASTED ARDGAY VENISON LOIN
Creamed potato, carrot & thyme puree, broccoli,
jus (GF, DFA)
£26

OVEN BAKED SCOTTISH SALMON
Mediterranean vegetables,
John O Groat potatoes, white wine sauce (GF)
£24

KING PRAWN LINGUINE
Creamy sauce, spinach, shallots, chives
£22

WILD MUSHROOM RISOTTO
Wild mushrooms, truffle oil, garlic bread (GF, VGA)
£24

CARROT, LENTIL & CHICKPEA LOAF
Sautéed potatoes, broccoli,
tomato jus (GF, VG)
£19

Mackays Classics

SCRABSTER LANDED FISH AND CHIPS
Beer battered haddock, hand cut chips,
peas and tartare sauce (GF)
£19.50

MACKAYS CAESAR CHICKEN SALAD
Croutons, bacon, anchovies, cos lettuce, parmesan (GFA)
£16

CHAMPION DOUBLE BEEF BURGER, BACON & CHEESE,
Onion marmalade, hand cut chips, brioche bun,
salad, coleslaw (GFA)
£19

MEY SELECTION 32 DAY AGED RUMP STEAK
Roasted tomato, mushroom, hand cut chips, onion rings (GFA)
£29.95

Add a sauce for £2.50
Red wine - peppercorn - Whisky - Blue cheese

UPGRADE HAND CUT CHIPS TO SPECIAL FRIES £2
Truffle & parmesan, Chilli & parmesan, Cheese & bacon

Side Dishes

£5

Greens with almonds
Buttered mash
French Fries
Hand-cut chips
New John O Groats Potatoes
Dressed Salad

SPECIAL FRIES
£7
Truffle & Parmesan
Chilli & Parmesan
Cheese & Bacon

In the end

LEMON & STRAWBERRY POSSET
Lemon cream, strawberry jelly, coco shortbread (GFA)
£11

APPLE & BERRY CRUMBLE
Custard, vanilla ice cream (GF, VGA)
£10

STICKY TOFFEE PUDDING
Butterscotch sauce, vanilla ice cream
£10

CHOCOLATE BROWNIE
Fudge sauce, vanilla ice cream (GF, V)
£11

TRIO OF MACKIE'S ICE CREAM OR SORBET
Ask your server about today's selection
£8

HIGHLAND CHEESE BOARD
Highland fine cheeses, oatcakes, grapes,
apple, Chutney (GFA)
£16

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

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
Bacardi
Jameson
Cointreau
Drambuie

Tea

Pot of tea
£3.50
Breakfast tea
Earl Grey
Decaf tea

Herbal Tea
£3.50
Assam
Chamomile
Green Tea
Golden Darjeeling
Lemon & Ginger
Peppermint
Red Berries