

-Snacks-

-Chilli Marinated Olives with Roasted Garlic \$6-

House Pickled Egg \$2-

Pickled in whisky and spices

-Haggis Fritters \$9-

fried Macsween's haggis with homemade gravy

Vegan Haggis Fritters \$9-

fried vegan Macsweens haggis with curry sauce

House Pork Sausage Rolls \$8-

our hand rolled pork rolls with homemade gravy

-Scotch Egg \$8-

wrapped in pork, rosemary, thyme and fennel with house gravy

Curry Sauce and Chips \$9-

hand cut chips with our own Glasgow curry sauce

Scottish Haggis Poutine \$14

our hand cut chips, curds, house gravy and Macsween's Haggis (veg or lamb)

Quebecois Poutine \$12-

our hand cut chips, curds and house gravy

-Starters-

-Roasted Heirloom Beet Salad \$14-

with goat's cheese, cherry tomatoes, baby spinach and whisky vinaigrette (add cold smoked salmon \$6)

-Ardbeg Whisky House Smoked Salmon \$15-

pickled onion, capers, crostini with Ardbeg whisky atomizer

-Organic Baby Spinach, Watermelon Radish and Tomato Salad- Starter \$8/Main \$14-

(Add Cold Smoked Salmon \$6)

-Aberdeenshire Finnan Haddie Cakes \$14-

panko fried North Sea Haddock with potato, red onion, caper and dill with chipotle aioli

-Taste of Scotland Sharing Platter \$19-

scotch egg/haggis fritters/sausage rolls

-Mains-

-Fish and Chips \$17-

traditional Scottish fish supper with North Sea haddock in our own beer batter

-Baked Mac and Cheese \$16-

aged cheddar, stilton and chevre with roasted garlic and cherry tomatoes (add bacon \$2, add smoked salmon \$6)

-Scottish Steak Pie \$17-

hand cut top sirloin with stout and root veg under golden puff pastry and mash

-Cauliflower, Spinach and Potato Korma \$16-

sweet and spicy coconut cream curry on basmati with poppadum (Vegan friendly)

-Classic Butter Chicken \$ 17-

basmati, mango chutney and poppadum

-Haggis, Neeps and Tatties \$22-

Scotland's national dish of lamb, oats and spices on a bed of mashed turnip and potatoes

-Vegetarian Haggis, Neeps and Tatties \$22-

Macswreens Veg haggis on a bed of mashed turnip and potatoes

-Caledonian Burger \$15-

our fresh house made burger with red onion, tomato and kosher dill- hand cut chips

-Highland Haggis Burger \$19-

our fresh house made burger topped with traditional haggis, with your choice of stilton or aged cheddar with hand cut chips

-Vegetarian Haggis Burger \$15-

red onion, tomato and chipotle aioli with hand cut chips

**Extra Burger Toppings: Smoked Bacon, Aged Cheddar, Stilton, Goats Cheese \$2*

**Sides: Mashed Tatties \$4, Neeps \$4, Haggis \$8, Hand Cut Chips \$5/\$8, Curry Sauce/Gravy/chipotle aioli/tartar sauce\$2*

Last Bites

-Deep Fried Mars Bar \$8-

-Sticky Toffee Pudding \$9-

-French Vanilla Ice Cream with House Caramel \$5-

-Artisan Cheese Plate \$17-

Stilton, Smoked Cheddar, Triple Creamed Brie, House Branston Pickle, Wild Honey and Crostini

plus all applicable taxes

-groups of 6 or more are subject to 18% auto gratuity-