

-Snacks-

-Chilli Marinated Olives with Roasted Garlic and Crostini \$8-

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 \$9-

our hand rolled pork rolls with homemade gravy

-Scotch Egg \$9-

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 \$15-

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 Plate \$17-

pickled onion, capers, crostini and Mascarpone 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 \$19-
traditional Scottish fish supper with North Sea haddock in our own beer batter

-Baked Mac and Cheese \$17-
*aged cheddar, stilton and chevre with roasted garlic and cherry tomatoes (add bacon \$2, add smoked
salmon \$6)*

-Scottish Steak Pie \$18-
hand cut top sirloin with stout and root veg under golden puff pastry and mash

-Cauliflower, Spinach and Potato Korma \$17-
sweet and spicy coconut cream curry on basmati with poppadum (Vegan friendly)

-Classic Butter Chicken \$ 18-
basmati, mango chutney and poppadum

-Haggis, Neeps and Tatties \$24-
Scotland's national dish of lamb, oats and spices on a bed of mashed turnip and potatoes

-Vegetarian Haggis, Neeps and Tatties \$24-
Macswreens Veg haggis on a bed of mashed turnip and potatoes

-Caledonian Burger \$17-
our fresh house made burger with red onion, tomato and kosher dill- hand cut chips

-Highland Haggis Burger \$21-
*our fresh house made burger topped with traditional haggis, with your choice of stilton or aged cheddar
with hand cut chips*

-Vegetarian Haggis Burger \$17-
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 \$7-

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

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