

-Snacks-

-Chilli Marinated Olives with Roasted Garlic and Crostini \$9-

House Pickled Egg \$3-

Pickled in whisky and spices

-Haggis Fritters \$14-

fried Macsween's haggis with homemade gravy

Vegan Haggis Fritters \$14-

fried vegan Macsweens haggis with curry sauce

House Pork Sausage Rolls \$14-

our hand rolled pork rolls with homemade gravy

-Scotch Egg \$12-

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

Curry Sauce and Chips \$12-

hand cut chips with our own Glasgow curry sauce

Scottish Haggis Poutine \$17-

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

Quebecois Poutine \$15-

our hand cut chips, curds and house gravy

-Starters-

-Roasted Heirloom Beet Salad \$16-

with goat's cheese, cherry tomatoes, baby spinach and whisky vinaigrette (add cold smoked salmon \$8)

-Ardbeg Whisky House Smoked Salmon Plate \$24-

pickled onion, capers, crostini and Mascarpone with Ardbeg whisky atomizer

-Organic Baby Spinach, Watermelon Radish and Tomato Salad- Starter \$9/Main \$15-

(Add Cold Smoked Salmon \$8)

-Aberdeenshire Finnan Haddie Cakes \$15-

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

-Taste of Scotland Sharing Platter \$26-

scotch egg/haggis fritters/sausage rolls