

-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-**