



MAKARS GOURMET MASH·BAR

Our ingredients are bought daily from local producers.

SOUPS & SIDES

DAILY SOUP SELECTION

Home-made soup from seasonal ingredients. Served with a potato scone. £4

MINI HAGGIS, NEEPS & TATTIES TASTER

A perfect beginners option for those new to Haggis. Small plate of our haggis, potato, turnip with a peppercorn sauce. £5

SEASONAL HOUSE SALAD

Our chefs seasonal salad made to order. Check with your waiter for todays mix. Served with a wholegrain mustard vinaigrette dressing. Gluten free** £6

SIDE PORTION OF MASH, ROSTI or VEGETABLES £3

ROASTED CRISPY POTATO SKINS

Super high in dietary fibre & minerals, we rotisserie roast our amazing potato skins until golden in olive oil and garlic sea salt.

HELP MA BOABI I'D DEFINITELY SWIPE RIGHT FIR THESE SKINS!

SKINS WITH CHEESE, TOMATO SALSA & SOUR CREAM £7

SKINS & HAGGIS (OR VEGGIE HAGGIS)

Golden crispy skins topped with the great A.J. Hornings Haggis & served with our whisky, peppercorn, wholegrain mustard & cream sauce. Topped with mild cheddar cheese. £7

SKINS & SMOKED SAUSAGE

Our traditional Makars smoked sausage, with skins, sour cream & tomato salsa. Topped with mild cheddar cheese. £8

SKINS & BLACK PUDDING

Stomaway black pudding with tomato salsa, mild cheddar & sour cream. £8



ROSTI FRITTER STACKS

Our Rosti's are the social media darlings of our menu.

STEAK BURGER, TOMATO, CHEESE & EGG ROSTI STACK

Our home-made prime steak burger stacked on top of a potato rosti fritter, sprinkled with mild Scottish cheddar, crowned with a tomato & fried egg. Served with a salad garnish & our homemade coleslaw. £10

CHARGRILLED CHICKEN BREAST, SPRING ONION & TOMATO SALSA ROSTI STACK

Fresh marinated char-grilled chicken, sprinkled with melted cheese & topped with tomato salsa. With salad garnish & homemade coleslaw. Gluten free**. £10

SMOKED SAUSAGE, CHEESE & EGG ROSTI STACK

Our own traditionally smoked chopped sausage. The flavours are subtle yet superb. Sat on top of a rosti fritter and then topped with an egg & melted cheese. Recommended rosti for the morning after! £10

CHAR GRILLED AUBERGINE, OUR HOMEMADE SMOKED BEANS & MELTED CHEESE ROSTI

Vegetarian rosti that looks & tastes amazing. Our home smoked beans in a sweet & tangy tomato sauce are perfect. The melted cheese seals the deal. GF**. £9

PORTOBELLO MUSHROOM WITH A GARLIC & HERB CRUST ROSTI STACK

A giant marinated portobello mushroom is baked & stuffed with a wild garlic, fresh herbs and cheese crumble. Meaty but with no meat. GF* £9

ENJOY FOOD!

COMFORTING MAIN DISHES (PRICE INCLUDES ANY MASH & SEASONAL VEGETABLES)

Our mains dishes are perfectly accompanied by our potato mash selection below. These recipes reflect the simplicity of Scottish cooking, using the finest local produce.

BEEF SHORT RIBS IN OUR HOME BBQ SAUCE

Thick meaty ribs, marinated & slow cooked for 6 hours before being finished on the grill. Served with our own BBQ sauce, the meat falls effortlessly off the bone.

£16 (gluten trace)

BRAISED OX CHEEK WITH MUSHROOMS & RICH DARK GRAVY

If you have never tried this dish before then I highly recommend that you do now. Slow cooked until tender, prime beef cheek breaks apart beautifully. The wild mushrooms and rich dark gravy finish it perfectly.

£15 (gluten free**)

BRAISED LAMB SHANK SLOW COOKED IN ROSEMARY, RED WINE & CRANBERRIES

The lamb shank is slowly braised with fresh rosemary, garlic, tomatoes & red wine. Possibly the most perfect accompaniment to mash possible.

£16 (gluten free**)

HAGGIS WITH HEATHER HONEY & TURNIP PUREE*

There are many haggis makers in Scotland. We searched high and low for the best only to discover a local boy A.J. Hornings was by far, we think, the best. Served with our whisky, peppercorn, wholegrain mustard & cream sauce.

£12

VEGETARIAN HAGGIS*

Enjoyed by vegetarians and meat-eaters alike our own delicious vegetarian haggis is a mix of healthy fresh vegetables, pulses, oatmeal, mustard, seeds and spices.

£12

CONFIT DUCK LEG WITH AN ORANGE MARMALADE GLAZE

Marinated overnight, then slowly cooked in duck fat. This tender, succulent meat will fall straight off the bone. Glazed in our homemade honey and marmalade sauce.

£14 (gluten free**)

* Childs Portion available £5

MAKARS WILD BOAR SAUSAGE IN OUR ONION GRAVY*

These Gold Taste Award winning traditional sausages are made from specially selected rare-breed pork hand cuts of meats from our master butcher. With a rich onion gravy.

£12

MAKARS CHAR GRILLED TRADITIONAL SMOKED SAUSAGE*

Our own gourmet smoked sausage which is smoked in traditional pyramidal chimneys. Full of strong flavours we sear the sausage on the chargrill. Served with our garlic and sour cream aioli.

£12

TRADITIONAL SKIRLIE VEGETARIAN SAUSAGE & WHISKY, PEPPERCORN, CREAM SAUCE*

We make this traditional Scottish stuffing 'skirlie' from oatmeal, fried onions & bring flavour with a vegetable suet. One of our unique & prized dishes. Contains mustard.

£12 (wheat free, contains oats)

BONNIE PRINCE CHARLIE CHAR GRILLED CHICKEN IN A WHISKY, PEPPERCORN & MUSTARD SAUCE

Freshly char grilled free range & corn fed chicken, marinated in Drambuie whisky to give a warming honey-sweet heather flavour. This recipe has been handed down for centuries.

£13 (gluten free**)



WAIT TILL YA SEE WHIT I KEEP OONDER MA CLOCHE!

NOW MASH UP!

CLASSIC BUTTER/CREAM MASH (GF**)

(Can also be made dairy free) Carefully selected potatoes grown in East Lothian. Our mash is smooth & prepared to our own unique methods.

SCOTTISH CHEDDAR/CHIVE CHEESE MASH (GF**)

A perfect combination, so tasty it's almost worth ordering on its own! Great with everything.

SPRING ONION & CRISPY SMOKED BACON MASH (GF**)

Known in Scotland as Rumbledethumps or in Ireland as Colcannon. This is the most deservedly famous of mash dishes. With a hint of garlic and spiced pepper.

BLACK PUDDING MASH

If you haven't tried this before, it is quite simply brilliant! Staff favourite & recommended for any dish.

WHOLEGRAIN MUSTARD MASH (gluten free**)

Great accompaniment for any of our meat dishes.

THYME, GARLIC & WHOLEGRAIN MUSTARD ROSTI (GF**)

Shredded potato in the style of a fritter. A Scottish invention then stolen by the Swiss many years later!

NO POTATO PLEASE, EXTRA VEGETABLES THEN? (GF**)



SMASHIN', AV NO EAT'N LIKE THAT FIR PURE YONKS!

AND AT THESE PRICES YOU CAN AFFORD TO BUY ME A NEW FROCK