



MacGregor's aim is to celebrate Scotland in all our rich and varied forms – from music, drink and culture, to what we offer you on a plate. We also revel in the thrill of collaboration with like-minded people and are delighted to be working alongside **Ness Side Catering Co** to bring you this menu!

Our meat is sourced from local butcher John M Munro,  
and the fish from Messrs J. Smiths directly off the boat!

**Tomato and Roasted Red Pepper Soup** (G/F - Ve - V)- £7.00 Served with bread (please ask for GF bread)

**Cullen Skink** (G/F opt)- £9.50 A traditional North-East of Scotland delicacy. A rich and creamy soup with smoked haddock, potatoes, leeks and onions (please ask for gluten free bread)

**Haggis Scotch Egg**- £9.50 A twist on a classic with a mix of Hastie and Dyce haggis and sausage meat wrapped round a soft boiled egg and deep fried in golden breadcrumbs, served with curry mayo

**Taste of Scotland**- £24.00 Perfect for a sharing starter or as a main for one, four tapas style dishes – Cullen Skink, smoked salmon on a bed of potato salad, half haggis Scotch egg, cranachan. Outstanding.

**Lemon, Garlic and Chilli Olives**- £6.20

**Salt and Pepper Squid**- £8.95 Served with salad leaves and garlic aioli

**Chilli Nachos**- £14.95 Nachos loaded with a cheddar and mozzarella mix, with our slow cooked chilli, tomato salsa and a garlic mayo.

**Bucket of Mussels** (G/F opt)- £17.00 Fresh local mussels in Lost Orchard sweet cider and cream sauce, with onion, garlic and parsley, served with fresh bread. (Why not add chips or loaded fries?)

Lost Orchard are the ONLY cider producers in Scotland using purely Scottish apples. They are replanting Scotland's lost orchards - for every sip, they plant a pip.

**Traditional Fish and Chips**- £17.50 From sea to table same day! Served with our signature tartare sauce and skin on fries.

**Local Steak & Ale Pie**- £17.85 Slow cooked prime beef in rich gravy made with Cairngorm Black Gold Ale. Served with seasonal vegetable selection, finished with a crispy pastry top. Choice of buttery new potatoes or skin on fries)

**Salad** (G/F – V – Ve Opt)- Crispy leaves, shredded cabbage, carrot, red onion, and sweet chilli noodles - Pick your topping:

-Southern Fried Chicken £16.00

-Hot Smoked Salmon £17.50

-Steak £17.95

-Halloumi (V) £16.00

-Falafels (Ve) £16.00

### **Loaded Fries**

**Ness Side's Signature Loaded Fries** (G/F)- Our signature loaded fries – pulled oven baked chicken in a chipotle and siracha sauce on top of chips with cheese and garlic mayo £11.00

**Blaggis Fries**- £11.00 Stornoway black pudding, Hastie & Dyce haggis with a wholegrain mustard mayo on chips with cheese

**Halloumi Fries**- (G/F) £11.00 Hot, honey halloumi in a sweet chili sauce with red onion on top on chips with cheese

**Honey Shredded Chicken**- £12.00 Crispy coated chicken in a honey and chilli sauce on top of chips with cheese

## ICON BURGERS

At MacGregor's history and culture is part of everything we do – including our line of specialty burgers. Each burger has been inspired by something or somebody!

**The Hero-** £17.80 For our national hero – William Wallace, southern fried chicken burger topped with mozzarella and cheddar cheese, tattie scone and blaggis (haggis and black pudding mix) with a wholegrain mustard mayo.

“All men die, not every man really lives”. Until you've tried this burger, you've never really lived!

**The Beast-** £18.00 Ness Side's double smash burgers with cheese, candied bacon and burger sauce. ( add Black pudding or Haggis for a truly monstrous experience!)

“Do what thou wilt, shall be the whole of the law” said local occultist Aleister Crowley aka theBeast of Boleskine. His quote most certainly applies to this burger.

**The Activist** (V/Ve Opt)- £16.75 A Spicy bean burger in a red lentil crumb and red onion chutney. (Please let server know for vegan option.)

This burger was so good, Scotland's finest actors and activists- Alan Cumming - sent out for it whilst filming here on numerous occasions!

**The Warrior-** £18.50 Venison Black Pudding Smash Burger — double smash burger, cheese, caramelised red onion chutney.

A burger fit for a regal warrior – our tribute to Rob Roy MacGregor. ‘S Rioghal Mo Dhrean’ – Royal is my race.

*Add ons £2.50 each: Streaky Bacon / Stornoway Black Pudding / Haggis / Halloumi*

*All burgers served with skin on fries and coleslaw.*

## DESSERTS – DOUCE

(Douce was borrowed into Scots from French douce, itself derived from Latin dulcis, meaning "sweet", and been recorded in Scots texts since at least the sixteenth century)

**Sticky Toffee Pudding** (G/F opt)- £9.00 Traditional sticky toffee pudding with toffee sauce and oat crumble with vanilla ice cream.

**Trillionaire Tarte** (Ve)- £7.50 With berry coulis and fresh fruit garnish.

**Cranachan**- £8.00 Berry coulis and oat crumble.

### “Tak a dram afore ye go”

No meal is complete without the final flourish of a malt whisky (in some form or another!).

**Highland coffee**- £10.00 Highland Blend coffee mixed with a Tomatin malt whisky and cream

**Island coffee**- £10.00 Highland Blend coffee mixed with a Laphroaig 10 year old

**Speyside Coffee**- £10.00 Highland Blend coffee mixed with a Balvenie

**Liqueur Coffees**- £8.00

**Important information:** Please make servers aware of any allergen information prior to ordering.

