

MAKARS PROUD TO BE
MOVING TOWARDS
PLANT BASED
COOKING.



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MAKARS

GOURMET

MASH·BAR

SOUP, SIDES & SALADS	
FREE RANGE GOURMET SCOTCH EGG STARTER	£6
These rare breed pork Scotch Eggs are a taste to behold and perfect for a little lite bite with a big taste.	
MINI HAGGIS, NEEPS & TATTIES TASTER (either Beef or Vegetarian)	£8
A perfect beginners option for those new to Haggis. Taster plate of our haggis, potato & turnip with a peppercorn sauce.	
CHEF'S DAILY SOUP	£5
Homemade soup from fresh seasonal ingredients. Served with a potato scone.	
MAKARS SEASONAL HOUSE SALAD (Gluten Free Note**)	£6
HOUSE SALAD WITH GOURMET SCOTCH EGG	£11.5
Chefs seasonal salad made to order. Served with a wholegrain mustard vinaigrette dressing. Available plain, or with side options for perfect lighter bite.	
EXTRA SIDE PORTION OF ANY MASH	£5
TENDERSTEM BROCCOLI	£5
Tenderstem broccoli is exceptionally healthy and delicious, locally grown, available when in season.	

MEAT AS A TREAT

SLOW COOKED LAMB SHANK WITH AN INFUSED TOMATO, ROSEMARY & RED WINE SAUCE.

Our famous dish using premium Scotch hill lamb that only wild graze. The meat is slowly braised with fresh rosemary, garlic, tomatoes, red wine & hint of mint. Possibly the most perfect accompaniment to mash possible.

£22 (Gluten Free Note**)

CROWN OF SLOW COOKED BEEF SHOULDER WITH A RICH HORSERADISH INFUSED GRAVY

Braised until tender, this prime Aberdeen Angus certified Scotch Beef breaks apart effortlessly. The rich dark gravy is infused with horseradish for that warming satisfying glow.

£20 (Gluten Free Note**)

MAKARS EXCLUSIVE ROYAL BEEF HAGGIS (AS SERVED TO THE KING) WITH HEATHER HONEY & TURNIP PUREE*

There's a Scottish myth that haggis only comes from sheep, it's actually made from any animal depending on your status. For a King of Scotland there is no other choice but to use prime Scotch Beef! Our haggis is exclusively handmade for us by the Ramsay family butchers based in Carluke since 1873. Their haggis has won international awards & served at state banquets to visiting dignitaries & royalty. Served with our whisky, peppercorn, wholegrain mustard & cream sauce.

£16

HONEY GLAZED CHAR-GRILLED SMOKED GAMMON WITH SWEET CHUTNEY*

Spiced, cured & smoked using traditional techniques. Outdoor reared pigs make for an intensely flavoured & tender meat that we slice & char-grill..

£18 (Gluten Free Note**)

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. Served with a rich dark onion gravy.

£17 (Gluten Free Note**)

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

Freshly char grilled free range chicken breast, marinated in wild garlic & Drambuie whisky gives a wonderful honey-sweet heather flavour. This recipe has been handed down for centuries & super popular with both Makars & Kings

£16 (Gluten Free Note**)

* Childs Portion Available £5

PLANT POWER!

VEGETARIAN HAGGIS & WHISKY, PEPPERCORN, CREAM SAUCE*

Enjoyed by vegetarians and meat-eaters alike, our own delicious vegetarian haggis is a mix of healthy fresh vegetables, pulses, oatmeal, mustard, seeds & spices. High in protein & fibre, it's a new look on the old world.

£16 (Can be vegan)

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

This is a traditional Scottish stuffing 'skirlie' sausage hand formed from oatmeal, fried onions & vegetable suet. One of our very popular unique & prized dishes. Contains mustard.

£16 (Can be vegan)

MAKARS MUSHROOMS

WE GROW OUR OWN MUSHROOMS AT THE MAKARS MUSHROOM EMPORIUMS. WE USE A SECERET BLEND OF LOCAL WOOD TO GIVE OUR MUSHROOMS A DEEP EARTHY FLAVOUR, FULL OF ANCIENT SPIRITS. VISIT OUR EMPORIUM DOWNSTAIRS & LEARN ABOUT GROWING LION'S MANE!.

MAKARS SCOTTISH LIONS MANE MUSHROOM WITH A RED WINE, GARLIC & ROSEMARY JUS

Inspired by the Lion Rampant the ancient battle flag of Scottish Royalty. Do not let a visit to Makars pass by without sampling a world first. Lions Mane mushrooms are packed with potent antioxidants to fight disease & claim to be able to boost brain cell production in young & old.

Guests cannot believe the delicious meat like texture in a natural mushroom that we have perfected cooking. These mushrooms are so prized that availability is sometime sadly limited, we literally pick & serve the same day. Dressed beautifully on a vibrant red wine jus gravy, a perfect mash dish.

£18 (Vegan, Gluten Free Note**)

WOODLAND MUSHROOMS WITH A ROCKET CROWN ON TARRAGON CREAM SAUCE

This is a selection of our own grown premium Oysters & Seasonal woodland mushrooms served in a tower with a wild rocket turret that tops a beautifully presented dish that merges the Scottish Nation's past & present. The cream sauce is infused with fresh tarragon & pepper with a herb oil splash.

£17 (Can be vegan, Gluten Free Note**)

WAIT TILL YA SEE WHIT SECRETES IN MA MUSHROOM EMPORIUM!!



↓↓↓↓ NOW CHOOSE YOUR MASH ↓↓↓↓

CLASSIC SCOTTISH DAIRY BUTTER

Can you see our specially selected Albert Bartlett Roosters potatoes in the restaurant? Our mash is prepared using our own unique methods using butter from a local family dairy. (Gluten Free Note**)

MATURE SCOTTISH CHEDDAR CHEESE

The aging process develops a tangier flavour with earthy notes that cheese lovers love. A classic but strong! (Gluten Free Note**)

MILD SMOKED APPLEWOOD CHEESE

Traditional farmhouse pale cheese, with a delicate smoky flavour and a lovely smooth texture. Mild in taste. (G.Free Note**)

WHOLEGRAIN MUSTARD (vegan)

Great accompaniment for any of our meat dishes. (Gluten Free Note** contains mustard flour)

SMOKED BACON & SPRING ONION

Known in Scotland as Rumble-de-thumps or in Ireland as Colcannon. This is the most deservedly famous of our mash dishes. (Gluten Free Note**)

SCOTTISH BLACK PUDDING

This is the one our social media stars rave about. If you haven't tried this before, it's quite simply brilliant! A staff & family favourite.

CHILLI SMOKED BEAN MEDLEY (vegan)

Add a bit of spice to your life! A surprising staff favourite, now with a bit of chilli to warm your bits! Great with everything especially our plant based delights. (Gluten Free Note**).

CREAMED HORSERADISH

Gives a strong hot, spicy and peppery taste. Unlike chillies the spice of horseradish is experienced through the nose (GFN**)

DAIRY-FREE/VEGAN? WE DO AN AMAZING OLIVE OIL MASH!

A perfect vegan option, the big Jamie-O even argues it's better than butter, if that's even possible! We don't know about that, but it is a great option. Limited availability. (Gluten Free Note**)

ME KETO! CAULIFLOWER & CHEESE MASH

Unbelievably close to potato mash but cauliflower is 90% lighter in calories & carbs. That's why it's so popular for low carb & weight loss communities. We just think it tastes great, even if just for a change. Limited availability. (Gluten Free Note**)

Gluten Free Note**: This is a dish that is (can) be made from non containing gluten ingredients. We do not however have a segregated kitchen or cooking ranges. If you tell us we can wash down boards & utensils to minimise risk, but cross contamination is possible because there is only a single kitchen.

Other Food Allergens: Food Information (Scotland) requires us by law to be able to provide customers with accurate information on the 14 major food allergens. These are the only allergens we are able to advise you on. Because there is only a single kitchen in this restaurant, there is always a risk of cross contamination, please tell us if this is a concern.