

MAKARS PROUD TO BE MOVING TOWARDS PLANT BASED COOKING.



INSTAGRAM @MAKARSMASHBAR
FACEBOOK @MAKARSGMB

MAKARS GOURMET MASH·BAR

SOUP, SIDES & SALADS

FREE RANGE GOURMET SCOTCH EGG STARTER	£5
These rare breed pork Scotch Eggs are a taste to behold and perfect for a little lite bite with a drink. Limited availability please check. Served with a house garlic & sour cream aioli.	
MINI HAGGIS, NEEPS & TATTIES TASTER	£7
A perfect beginners option for those new to Haggis. Taster plate of our haggis, potato & turnip with a peppercorn sauce.	
CHEF'S DAILY SOUP	£4.5
Homemade soup from fresh seasonal ingredients. Served with a potato scone.	
MAKARS SEASONAL HOUSE SALAD (Gluten Allergies**)	£6
HOUSE SALAD WITH GOURMET SCOTCH EGG	£10
HOUSE SALAD WITH MARINATED CORN FED CHICKEN	£11
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	£4

MEAT AS A TREAT

- 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.
£18 (Gluten Allergies**)
- SLOW COOKED LAMB SHANK WITH A MINT INFUSED TOMATO, ROSEMARY & RED WINE SAUCE.**
The lamb shank is slowly braised with fresh rosemary, garlic, tomatoes & red wine with a pinch of fresh mint. Possibly the most perfect accompaniment to mash possible. Served with mint sauce on the side.
£18 (Gluten Allergies**)
- 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.
£16 (Gluten Allergies**)
- BEEF HAGGIS WITH HEATHER HONEY & TURNIP PUREE***
We pride ourselves in working with local independent artisan producers. For our haggis we searched Scotland for the best and found A.J.Hornig. We get rave reviews from customers from all over the world; who love our haggis. Served with our whisky, peppercorn, wholegrain mustard & cream sauce.
£15
- MAKARS CHAR GRILLED TRADITIONAL SMOKED SAUSAGE***
Our master butcher hand smokes and ties these rough-cut rustic sausages. Full of strong Arbroath flavours that we sear in on the chargrill. Served with our garlic and sour cream aioli; a perfect combination.
£15
- 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.
£15 (Gluten Allergies**)
- BONNIE PRINCE CHARLIE CHAR GRILLED CHICKEN IN A WHISKY, PEPPERCORN & MUSTARD SAUCE**
Freshly char grilled free range & corn fed chicken, marinated in garlic & Drambuie whisky to give a wonderful honey-sweet heather flavour. This recipe has been handed down for centuries.
£14 (Gluten Allergies**)

PLANT POWER!

- 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 & spices. High in protein & fibre, it's a new look on the old world.
£15 (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.
£14 (Can be vegan)
- MAKAR'S SUPERFOOD BROCH. FORGED WITH BEETROOT, BEANS & RHUBARB WITH A KALE CROWN & TOMATO SAUCE ***
A broch is a Scottish fortified tower, which inspired this dish. We create a tower of your mash, our mixed beans, beetroot & rhubarb for intense flavour & colour. Then we crown it with locally grown kale. The perfect mix of Scottish superfood meets a delicious spicy alternative. A warm combination of earthy savoury sweetness, served with a smoky tangy tomato sauce.
£14 (Gluten Allergies** Vegan)
- RUMBLEDETHUMPS ROAST VEGETABLE BAKE, WITH BABY ONION, CHEESE, CRUMBLE & CHERRY TOMATO TOPPING***
Rumble-de-thumps is a traditional mash based dish from the Scottish Borders. Our version is made from savoy cabbage, onions and roasted carrot/parsnips. Topped with vegan cheese, caramelised silver-skin onions, parsley & cherry tomatoes. Served with our dark gravy, a beautiful plant dish for the young, the old & instagramers.
£13 (Gluten Allergies** Can be Vegan depending on mash)



* Childs Portion Available £5

NOW MASH UP!

- CLASSIC BUTTER/CREAM**
You can see our specially selected East Lothian rooster potatoes downstairs. Our mash is smooth & prepared using our own unique methods. (Gluten Allergies**)
- SCOTTISH CHEDDAR CHEESE/CHIVE**
A perfect combination, so tasty it's almost worth ordering on its own! Great with everything. (Gluten Allergies**)
- CHILLI SPICY MASH**
Added by popular request, Fancy a bit of spice in your life! Again great with everything especially the Rumblethumps. (Gluten Allergies**)
- CRISPY SMOKED BACON & SPRING ONION**
Probably our favourite mash & certainly the most famous in Scotland. (Gluten Allergies**)
- WHOLEGRAIN MUSTARD** (vegan)
Great accompaniment for any of our meat dishes. (Gluten Allergies** contains mustard flour)
- STORNOWAY 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, recommended for any dish.
- CREAMED HORSERADISH**
Great for any meat dish. Gives a strong hot, spicy and peppery taste. Unlike hot peppers the spice of the horseradish is experienced through the nose (Gluten Allergies**)
- SMOKED BEAN MEDLEY** (vegan)
Medley of smoked beans. (Gluten Allergies**)
- DAIRY-FREE/VEGAN? WE DO AN AMAZING OLIVE OIL MASH!** (vegan)
See allergens notes above left. Limited availability please check. (Gluten Allergies**)

NOT ALL OUR CUSTOMERS ARE THE SAME, WE WILL DO OUR BEST TO CUSTOMISE YOUR DISH WHEN POSSIBLE.

Gluten Allergies:** 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: EU Food Information Regulation #1169 requires us by law to be able to provide customers with accurate information on the EU's 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.

FANCY A DRINK?

Here our measures are sold in the larger 35ml.
If you don't see what you're looking for please ask.

SCOTTISH WHISKY

Monkey Shoulder (35ml)	£4.00
A superb blended malt whisky from William Grant. A smooth, creamy, supple & very malty Scotch which works superbly well neat, over ice, or in whisky cocktails	
Glenkinchie 12 Year Old (35ml)	£4.50
The nose is quite light, yet fragrant, the palate is fruity with notes of Madeira & sweet stewed fruits. A hint of cavadros & tannic oak line the mouth. There is a freshness & roundness to this dram. The finish is of medium length with notes of cereal & fresh greenness.	
Glenfiddich 12 Year Old (35ml)	£4.50
One of the world's best-selling malts. Sweet, fruity notes develops into butterscotch & subtle oak flavours.	
Jura 10 Year Old (35ml)	£4.50
A favourite single malt from my home island. Creamy & chocolaty, with the porridge of the nose dusted with cocoa. Soft spices with rich hot chocolate and raisins.	
Auchentoshan 12 (35ml)	£4.50
Oaky and sweet palate, with barley sugar, a little passion fruit and vanilla custard too.	
Balvenie Double Wood (35ml)	£5.00
12 year old, sweet fruit & oloroso sherry notes, layered with honey & vanilla. Smooth & mellow on the palate, with beautifully combined flavours – nutty sweetness, cinnamon spiciness & proportioned layer of sherry.	
Talisker 10 (35ml)	£5.00
A classic Island dram from the Isle of Skye. Always highly rated, this was an Editor's Choice at Whisky Magazine. Lots of spice & fresh, tangy, peat.	
Ardbeg 10 year old (35ml)	£5.00
A phenomenal whisky packing powerful peaty deliciousness. Ardbeg 10 Year Old is a favourite of many whisky lovers around the world. Produced on the Kildalton Coast of Islay, this single malt matures for a decade before being bottled. A proper classic dram from the West!	

LIQUORS/SPIRITS

Baileys Irish Cream (50ml)	£3.00
Aperol (35ml)	£3.00
Cointreau (35ml)	£4.00
Drambuie (35ml)	£4.00
Jack Daniels Tennessee (35ml)	£3.50
Southern Comfort (35ml)	£4.00
Malibu (35ml)	£3.00

GINS

Hendricks (35ml)	£3.50
Edinburgh Gin (35ml)	£4.00
Edinburgh Raspberry Gin (35ml)	£3.50
Tanqueray Sevilla (35ml)	£4.50
Edinburgh Rhubarb & Ginger (35ml)	£4.50
Brockmans Gin (35ml)	£4.50

VODKAS

Smirnoff Red Label (35ml)	£3.50
Absolute Vodka (35ml)	£3.50
Grey Goose Vodka (35ml)	£4.00
Beluga Noble Vodka (35ml)	£4.00

RUMS

Bacardi (35ml)	£3.50
Captain Morgan Spiced Rum (35ml)	£3.50
Kraken Rum (35ml)	£3.50
Havana Club 7 (35ml)	£4.50

MIXERS FOR ALL SPIRITS

Soda Gun Mixer Fever Tree Bottle	+£1.00
WHY NOT TRY A BON ACCORD + MIXER?	

SOFT DRINKS

Cranberry Juice	£2.00
Orange, Pineapple or Apple Juice	£2.00
Coke/Diet	£2.00
Imn Bru	£2.00
Appletiser	£2.00
Big Tom Spicy Tomato Juice	£2.50
Strathmore sparkling mineral water	£3.50
Strathmore still mineral water	£3.50

MAKARS 'SOFTY' FOOD PAIRINGS

Makars prides itself in working with local artisan producers. *Bon Accord* drinks were founded in Arbroath in 1903, their iconic glass bottles were seen across Scotland for generations. Back after 15 years, their soft drinks are 100% naturally sweetened with honey, coconut nectar & fruit juices. The drinks are a really great alternative to alcoholic drinks that we have specifically paired with our dishes.



Rhubarb Soda (275ml) £3.00
Full flavoured & fruity with balanced sweetness, we suggest it with our Burger Rosti, Sausages & Gammon dishes. Particularly good with Haggis or as a refreshing traditional drink that you can nurse over a good chat.

Cloudy Lemonade (275ml) £3.00
Refreshing, crisp & zesty & is best with our Chicken, Duck or Beef mains.

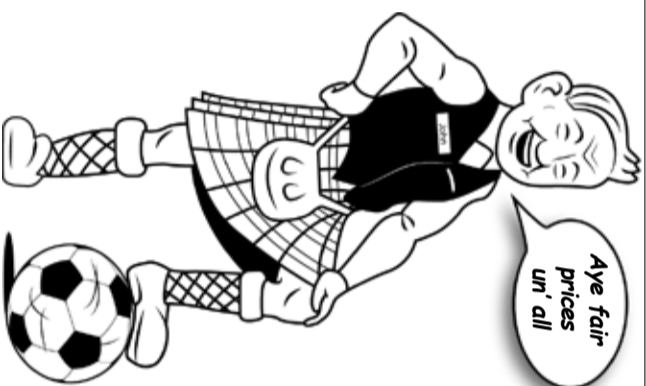
Ginger Beer (275ml) £3.00
Rounded, aromatic & fruity & is excellent with our aubergine rosti, duck or sausages. Again it is great with the braised meats giving a long warm flavour.

Cream Soda (275ml) £3.00
Creamy & dreamy, old fashioned & full bodied it's back! This blast from the past was a staple for Scottish children for decades! Great with any of our sausages & particularly good with our smoked sausage.

Pink Grapefruit Soda (275ml) £3.00
It's bitter, it's tart, it's sweet- what's not to like? This drier, balanced soda has a pleasantly bitter finish that makes it the perfect addition to a cocktail. We also like that it's not super sweet so goes great with lunchtime rosti stacks.

HOT DRINKS

Filter Coffee	£1.50
Hot Chocolate	£2.00
Selection of Teas	£2.00



FANCY A DRINK?

Choose from multi gold medal awarded locally crafted beers.
Or our VERY well sampled select wines, ethically priced for you to enjoy.

DRAUGHT BEERS

Stewart's Lager (4%)	Pint	Half Pint
Stewart's Brewing is a local independent, brewery producing multi award winning beers. This is a fantastic local craft lager that is crisp and very drinkable. Our best selling draft beer that was inspired by the Makars and we love it!	£5.00	£2.50
Makars Guest IPA (5-6%)	£5.00	£2.50
Citrusy, hop aroma develops into a mouthwatering juiciness and finishes with a refreshingly bitter bite. 100% Scottish barley gives a big, satisfying, full-bodied beer.		
Stewart's Hollyrood - Pale, light and hoppy (4.8%)	£5.00	£2.50
Hollyrood pours a pale straw colour, with one finger of white head. The nose is rich with fresh citrus aroma, from Yellow Sub hops. The taste is light-bodied with moderate bitterness and tangy grapefruit flavour.		
Stewart's Guest Dark Beer(4-6%)	£5.00	£2.50
Strong and full-bodied with an abundance of roasted malt flavours, liquorice, molasses and a hint of sweetness. Tastes great with beer or our sticky toffee pudding..		
Thistly Cross Traditional Draft Cider (4.4%)	£5.00	£2.50
Scotland's best loved cider and made less than 30 miles from where you are sitting.		

BOTTLED BEERS/CIDERS

Stewart's Guest Stout (5-6.5%) (330ml)	£4.00
Pours opaque black with a brown foam. The nose is full of malt, caramel, chocolate and coffee. The taste is full bodied and velvety smooth with an abundance of roasted malt flavour and touch of sweetness.	
Stewart's Edinburgh Gold (4.8%) (330ml)	£4.00
This is a captivating golden ale, sophisticated in taste and rich in colour. Edinburgh Gold pours deep gold with a white head. The taste is medium to light-bodied with continental hops and moderate bitterness providing a pleasing smooth finish.	
Stewart's Radical Road Triple Hop Pale Ale (6-4%) (330ml)	£4.00
A WOW of a local beer, we tried it and put it on our menu the same day! Taste is medium bodied with lasting smooth bitterness and alcohol kick. Waves of flavours come from Stewart's own triple hop brewing technique	
Stewart's Guest Ale (4.2-5%) (500ml)	£4.50
Was this made to be sold here at the home of Robbie Burns himself? Goes brilliantly with our food for those who prefer beer to wine. A great example of a Scottish ale, smooth, with almost no "lager fizz". Very popular.	
Thistly Cross Elderflower (4%) (300ml)	£4.50
Ideal when thirsty as it really tastes like juice, delicious but be warned, it does contain alcohol.	
Thistly Cross Summer Fruits Cider (4%) (300ml)	£4.50
Like drinking a bag of wine gums! LOL still very popular but not my first choice!	



STEWART BREWING



Founded in 2008 by Peter Stuart, Thistly Cross is Scotland's leading cider producer located down the road in East Lothian (one of the sunniest areas of the UK!). Since creating their Original Cider, their small and passionate team has developed a unique range of award-winning ciders all using locally sourced apples which are hand pressed on site.

WHITE WINES

The Old Gum Tree Chardonnay, Australia	(125ml)	(175ml)	(750ml)
Lifted peach and cream with lemon blossom, soft juicy palate and crisp cleansing finish make this an enjoyable easy drinking wine.	£3.50	£5.00	£20.00
Barty Bay Chenin Blanc (Vegan) South Africa	£4.00	£5.50	£22.00
A fresh wine showing delicate floral notes and subtle pineapple fruit, joined by striking lemon and grapefruit flavour.			
Ombrellino Pinot Grigio Cattarratto (Vegan), Italy	£4.00	£5.50	£22.00
Straw-yellow with light golden hue. Sweet spices, and jasmine jump from the glass defined and harmonious perfume. Good personality, with graceful refined dry, and mineral final..			
Kokako Sauvignon Blanc, New Zealand	£4.50	£6.00	£23.00
Gooseberry, and tropical spectrum. Citrus backbone. Fresh acidity with more mid-palate weight.			

RED WINES

Gufetto Montepulciano (Vegan) Italy	(125ml)	(175ml)	(750ml)
Intense ruby red and black berries to the nose, as well as a green peppercorn spicy aroma. On the palate, it is tannic and complex. This wine has medium structure and body.	£3.50	£5.00	£20.00
Viña Carrasco Merlot, (Vegan) Chile	£3.50	£5.00	£20.00
Offers good concentration and depth of fruit, with a soft and plummy texture, and hints of vanilla.			
Sugabush Hill Shiraz (Vegan) South Africa	£4.00	£5.50	£22.00
Full bodied Shiraz, with a deep crimson colour and pronounced red berry flavours. This is followed by subtle herbaceous undertones providing a fine balance and good length.			
Beauté du Sud Malbec (Vegan) South of France	£4.50	£6.00	£23.00
Blackberries, plums and blueberries, accompanied by a subtle touch of spice. Juicy, smooth and weighty palate.			

ROSÉ WINES

Bel Canto Pinot Grigio Rosé (Vegan) Italy	(125ml)	(175ml)	(750ml)
Seductive and coppery notes, on the nose you can identify notes of small delicate red fruits, yellow fruit pulp of good complexity, the taste is delicate, fresh, with a good structure with a final note of minerality.	£3.50	£5.00	£20.00

SPARKLING WINES

Prosecco Bel Canto, Italy (750ml)	£21.00
Delicate and aromatic with a light body and fine bubbles, this wine carries lots of fresh peach, pear, apricot and apple with a revitalising finish	
Prosecco Bel Canto 20cl Italy (200ml)	£6.00
Delicate and aromatic with a light body and fine bubbles, this wine carries lots of fresh peach, pear, apricot and apple with a revitalising finish	