

LUNCH MENU

2 Courses £20 3 Courses £25 | Mon - Fri 12-4pm Sat 1-4pm and Sun 1-6pm

NIBBLES

Warm Ciabatta - £5
Bread and oils

Mixed Olives - £4.50

STARTERS/SMALL PLATES

Pea & Mint Ravioli {v} {vg} {n}
Pea and spinach veloute, toasted walnuts

Classic Bruschetta {v} {gfa}
Marinated tomatoes, garlic sourdough,
balsamic, basil

Chicken Liver Parfait {gfa}
Sourdough, red onion chutney

Asian Pulled Pork Tacos (£2.50 supplement)
Red cabbage and apple slaw, jalapeño ketchup

Caesar Salad
Gem lettuce, anchovies, crispy smoked bacon,
parmesan (add chicken £2.50)

Soup of the day {gfa} {v}
Sourdough and butter

Mr. MacGregor's

Restaurant & Gin Emporium

MAINS

Traditional Steak and Ale Pie
Whole roasted carrot, seasonal veg, fries

Pea & Mint Ravioli {v} {vg} {n}
Pea and spinach veloute, toasted walnuts

Battered Fish and Chips
Battered haddock, fries, tartare sauce
and mushy peas

Catch of the day
See our server for details

Vegetarian Burger
Gem lettuce, beef tomato, fries

Chicken Supreme (£2.50 supplement)
Crushed baby potatoes, braised leeks,
mustard and tarragon veloute

Sunday Roast Of The Day (£5 supplement)
Served with homemade yorkshire pudding,
beer dripping roasties, seasonal veg topped
with a jus

Chicken Caesar Salad
Caesar dressing, baby gem lettuce, smoked crispy
bacon, anchovies, parmesan

Chorizo Linguine
Mascarpone, Napoli, roasted peppers,
basil, parmesan

Macaroni Cheese {v}
Three cheese macaroni, parmesan crumb served
with fries or garlic bread

Add black pudding, haggis, chorizo, crispy smoked
bacon or truffle £2.50

{v} VEGETARIAN | {ve} VEGAN

{gf} GLUTEN FREE | {n} NUTS

Please make your server aware of any dietary requirements
or allergies.

Our sourdough bread is made in an environment where
there may be traces of nuts.



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SIDES

Mr Mac and Cheese - £6

Skin On Fries - £4.50

Skin on Fries with Haggis & Pepper Sauce - £7.50

Skin On Fries with Truffle and Parmesan - £6.50

Sautéed Seasonal Vegetables - £5

Chipotle garlic butter corn on the cob - £5.50

Salt and chilli onion rings £5.50

DESSERTS

Lemon Curd Tart

Poached rhubarb, raspberry sorbet

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream

Mango and Passion Fruit Pannacotta

Mint and pineapple salsa, fresh raspberries

Trio of Ice Cream

LIQUID DESSERT

Espressotini - £9.50

Vodka, tia maria, coffee, vanilla

Black Forest Gateau - £9.50

Whitley neil black cherry gin, creme de mure, lime and layered with cream and a sprinkle of chocolate powder

Pear and Honey Old Fashion - £9.50

Makers mark or Dead Mans Finger rum, xante

Raspberry Gin Ripple - £9.50

Whitley neil raspberry gin, lemon, vanilla cream

LIQUOR COFFEES

Irish, Gaelic - £6.95

Tia Maria - £6.95

Rum, Baileys - £6.95

Triple Sec - £6.95

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