



MAKARS PROUD TO BE CHANGING MINDS ABOUT PLANT BASED COOKING.



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# MAKARS GOURMET MASH·BAR



## SOUP, SIDES & SALADS

<b>FREE RANGE GOURMET SCOTCH EGG STARTER</b> (Gluten Free Note**)	£8.5
Our chefs start at 6am each morning to hand make our famous Makars Scotch Eggs. We soft boil a free-range egg then coat with a rare breed pork mince and roll in Gluten Free Panko breadcrumbs. Our famous Scotch Eggs are a taste to behold.	
<b>MINI HAGGIS, NEEPS &amp; TATTIES TASTER</b> (GF Note**, can be Meat or Vegetarian or Vegan)	£11
Perfect beginner's option for those new to Haggis. Taster plate of our homemade haggis, mash, turnip & peppercorn sauce.	
<b>MAKARS SEASONAL HOUSE SALAD</b> (Vegan, Gluten Free Note**)	£8
<b>HOUSE SALAD WITH GOURMET SCOTCH EGG</b> (Gluten Free Note**)	£16
<b>HOME GROWN LION'S MANE BITES WITH AIOLI DIP</b> (Vegan, Gluten Free Note**)	£8
Want to try our Lions Mane but not as a main? Then this your perfect choice. A with lime & garlic vegan aioli dip.	
<b>MAKARS HOMEMADE TOMATO SOUP</b> (Can be Vegan, Can be Gluten Free**)	£5.5
We make this soup daily, each chef has a slightly different recipe. Served with a potato scone.	
<b>EXTRA SIDE PORTION OF ANY MASH</b> (Can be Vegan, Gluten Free Note**)	£5
<b>TENDERSTEM BROCCOLI</b> (Vegan, Gluten Free**)	£5
Tenderstem broccoli is exceptionally healthy and delicious, locally grown, available when in season.	

## MEAT AS A TREAT (£23)

### SLOW COOKED LAMB SHANK WITH A PORT OF LEITH TAWNY WINE, ROSEMARY & TOMATO SAUCE.

Our famous dish using premium breed hill lamb that only wild graze. The meat is slowly braised with fresh rosemary, garlic, tomatoes & our local Leith Distillery's finest Tawny Port wine aged in oak barrels with it's notes of cherries, plums, cassis & hint of mint. Possibly the most perfect accompaniment to mash possible..

(Gluten Free Note\*\*)

### BRAISED PORK SHANK WITH A THISTLY CROSS APPLE-CIDER SAUCE.

We use outdoor raised rare-breed Scottish pigs, from which our master butchers hand trim a work of art exclusively for us. These shanks are marinated, slow cooked overnight, & the drippings combined with our local craft cider & mustard to create the perfect sauce.

(Gluten Free Note\*\*)

### MAKARS OWN HOMEMADE BEEF-LAMB HAGGIS WITH HEATHER HONEY & TURNIP PUREE.

Makars is one of the few restaurants in the world to make their own haggis (meat & veggie). Our chefs start early morning to slow cook the meats whilst stirring in oats & spices. Using hill lamb for tradition/colour & prime Scotch beef for depth of flavour, we think it's the best in Scotland. Served with our whisky, peppercorn, wholegrain mustard & cream sauce.

(Gluten Free Note\*\*)

### CROWN OF SLOW COOKED BEEF SHOULDER WITH A RICH HORSERADISH 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.

(Gluten Free Note\*\*)

### BONNIE PRINCE CHARLIE, SPATCHCOCK CHICKEN IN A WHISKY, PEPPERCORN SAUCE.

Freshly roasted free-range chicken, marinated in wild garlic & Drambuie whisky that gives a wonderful honey-sweet heather flavour. This recipe has been handed down for centuries & super popular with both Makars & Royalty. We use slower reared birds that grow at a natural pace, resulting in better flavour & texture.

(Gluten Free Note\*\*)

## PLANT POWER! (£21)

### MAKARS ROASTED CHESTNUT HAGGIS WITH OUR WHISKY, PEPPERCORN, CREAM SAUCE.

The song "even better than the real thing" comes to mind when eating our homemade vegan haggis. The warm flavours of the chestnuts, roasted carrots, fennel, nutmeg & spices give a big welcome flavour. We hand cook our haggi each morning using traditional methods. For the haggis purists, the mixing of spices, tree nuts, seeds, lentils & pulses is something that has happened for centuries, meat was extremely rare in Scottish cooking.

(Can be Vegan. Contains chestnuts, Gluten Free Note\*\*.)

### SMOKED LENTIL & SPICED SAUSAGE WITH A CARAMELISED ONION GRAVY.

This sausage is handmade by our chefs & was inspired from an old Stamp family recipe. We use brown lentils, buckwheat, oats, wood smoked spices & garden herbs to create a beautiful alternative that might just make you go WOW! Served with a dark caramelised onion gravy & topped with a wee dab of cranberry jelly.

(Can be Vegan, Gluten Free Note\*\*)

## OUR MUSHROOM FARM (£21)

In 2022, Makars opened a state of the art mushroom farm at Summerhall. We use a mixture of potato peelings, seaweed, cereal husks & sawdust to grow a sustainable range of speciality mushrooms. You can visit our mushroom emporium downstairs & book tours online at [getyourguide.com](https://getyourguide.com).

### SPICED LION'S MANE MUSHROOMS WITH SCOTCH BONNET CHILLI & WHISKY CREAM SAUCE.

We grow these highly prized mushrooms ourselves, famed for their firm meaty texture & health benefits, they are a luxury food. Growing & cooking these prized mushrooms takes many years of practise. We press them, hand tear & marinate in spices to build flavour & texture. The mushrooms are topped with a crown of rocket, which it makes it one beautiful looking dish.

(Can be Vegan, Gluten Free Note\*\*)



### SUMMERHALL SPECIALITY MUSHROOM WITH A CRAFT TARRAGON CREAM SAUCE.

We grow 3 different mushroom species at our Summerhall mushroom farm (Wild Enoki, King Trumpets & Lions Mane). All are picked for rich earthy flavour & firm meaty flesh. Simply sautéed in olive oil, salt/pepper & served in a tower with a neap turnip cap. The cream sauce is infused with fresh tarragon & pepper with a herb oil splash with an umami stock. A Chief Makars favourite!

(Can be Vegan, Gluten Free Note\*\*)

Included in Price

## NOW CHOOSE YOUR MASH POTATO FLAVOUR

### 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 method 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

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

### 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\*\*)

### STORNOWAY BLACK PUDDING

Stornoway Black Pudding has official recognition as an iconic product. 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. Contains oats not marked as GF.

### SCOTCH BONNET CHILLI & TOMATO

Named for their resemblance to a "Tam o' Shanter," a traditional Scottish bonnet or hat made famous by our patron Robbie Burns. Who can resist a bit of spice in life! (Gluten Free Note\*\*). (Can be vegan)

### 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 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\*\*)

### NO MASH PLEASE!

Not a problem, we try & cater for everyone at Makars. If you do not want mash, then we can serve your dish with tenderstem broccoli instead. (Can be Vegan, 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.