

# THE MAKER

V VEGETARIAN VG VEGAN

**BREAD AND BUTTER**  
Sourdough, Edinburgh butter  
3.00 per person

## STARTERS

**CROQUETTE OF THE DAY**  
Ask your server for today's filling  
8.50

**SOUP OF THE DAY** VG  
Served with sourdough and olive oil  
6.50

**CALAMARI**  
Vietnamese Dressing  
8.25

**CULLEN SKINK**  
Smoked haddock, cream, leeks, potato  
8.50

**PERELLO OLIVES** VG  
Marinated with olive oil  
4.00

**FLAMING SAGANAKI** V  
Filo / Feta / Honey Dressing  
9.50

**MISO AUBERGINE** VG  
Sesame Dressing / Mixed Leaf Salad  
6.00

**CHIMICHURRI VENISON**  
Highland Game Venison /  
Perfect to share  
9.50

**HALLOUMI FRIES** V  
Spice rub, chilli and Irn Bru jam  
7.50

## MAINS

**FISH AND CHIPS**  
Haddock, tartare sauce, peas, chips  
16.00

**SMASH BEEF BURGER**  
Double patty, salad, burger sauce, gherkins, dirty  
cheese (Add bacon 2.50)  
13.00

**LENTIL MOUSSAKA** VG  
Potato, aubergine, vegan oat bechamel  
13.00

**TOFU SCHNITZEL** VG  
Korean bbq / mixed leaves / lemon  
11.50

**CHICKEN GYROS**  
Flatbread, tzatziki, salad, chips  
15.00

**BEEF & ALE PIE**  
Chips / buttered Peas  
17.00

**FALAFEL GYROS** VG  
Flatbread, garlic mayo,  
edamame spread salad, chips  
15.00

**LOUISIANA BBQ PULLED PORK**  
Corn puree, pickled onions, corn bread  
15.50

**CLUB SANDWICH**  
Bacon & Chicken Mix,  
served with chips  
13.50

## DESSERTS

**STICKY TOFFEE PUDDING**  
Clotted cream ice cream, whiskey toffee sauce  
6.00

**CHOCOLATE TART**  
Oreo crust, cream  
7.00

**BACLAVA** VG  
Walnut / filo / kataif / ice  
cream  
7.50

**PISTACHIO MARITOZZI**  
Pistachio Praline, Chantilly  
7.50

## SIDES

**MIXED LEAF SALAD** VG  
House Dressing  
5.00

**PRETZEL BREADSTICK** V  
Served with beer and isle  
of mull dip  
5.00

**FALAFEL** VG  
Homemade Falafel served  
with garlic mayo  
4.00

**MAC AND CHEESE** V  
Beer and Isle of Mull sauce  
5.50

**CHIPS (VG)** VG  
4.00

WWW.THEMAKER.BAR

