Mac & Wild Opening new restaurant in Scotland

Wednesday 23 May, 2018

Mac & Wild will open their first Scottish restaurant in June. The new restaurant will be situated just outside of Lairg, in the Falls of Shin visitor centre - once known as the "Harrods of the North".

The 110-cover restaurant will be taken over by the Mac & Wild co-founders, Andy Waugh and Calum Mackinnon, in June. The site was previously owned by Mohamed Al-Fayed, who, incidentally, previously held ownership of the Harrods Superstore.

Mac & Wild started out as a London street food stall in 2011 serving wild game and the finest of Scottish exports. They have now expanded in to two sites in London, one in Fitzrovia and one in Devonshire Square. Since their inception, Mac & Wild have prided themselves on quality, carefully selecting authentic suppliers from the Highlands. This idea of quality is mirrored in the restaurants decor and details. For example, their genuine saddle hide menu covers were handmade and personalised by Smart Hospitality Supplies to fit in with their concept seamlessly.

The new restaurant will share similar values to those that Mac & WIld have been based on. Meat served at the restaurant will be sourced and butchered by Waugh's family's butchering business. The ingredients will be otherwise sourced from local farmers and fishermen to create Scottish inspired dishes. Waugh has stated that the "seasons will dictate" what will be on the new menu, and will "continually pickle, ferment, dehydrate and cure ingredients to make the most of the best produce while it is fresh and in season".

Egg and avocado dishes, a 'full Scottish' breakfast, and Scottish oats will feature on the breakfast menu. New dishes to the group will include pork, beef and venison flatbreads, pork and venison sausage rolls, and homemade salads and soups. If diners are looking for a palate cleanser, maybe the deep-fried Mars Bar sundaes will take their fancy.

Along with meals, Mac & Wild will be offering traditional Scottish classes to visitors. Masterclasses include haggis making, whisky, foraging, and even sheep shearing. These will run throughout the year alongside their ever-changing menu.

The chairman of the local Sutherland Development Trust, Peter Campbell said: "We are delighted to welcome local lad Andy Waugh along with Calum Mackinnon and their award-winning Mac & Wild team to Falls of Shin. We were very impressed with the brand they have established and the traceability they showcase around their food and drink offering".

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