



WINDOWS

RESTAURANT

A TASTE OF SPRING

STARTERS

SOUP OF THE DAY
served with crusty bread (VE, GF)

BATTERED HAGGIS SLICE
on pea shoots, served with a peppercorn sauce

HALLOUMI STRIPS
coated in panko breadcrumbs, deep fried, set on mixed leaves
with a cool salsa (V)

MAIN EVENT

BEEF STROGANOFF
fillet beef strips cooked with onion & paprika finished with
cream, served on a bed of rice

BAKED SCOTTISH SALMON
with new potatoes & fresh broccoli drizzled with lemon oil (GF)

TAGLIATELLE PASTA
in a mushroom onion & garlic cream sauce topped with fresh
parmesan cheese (V)



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DESSERTS

PROFITEROLES
filled with cream, smothered in a hot chocolate sauce

LEMON & HONEY CHEESECAKE
with fresh berries & fruit coulis (GF)

RED VELVET CAKE
served with strawberries & raspberry coulis (VE)

MOTHER'S DAY COCKTAIL

YUMMY MUMMY! £9.60
Gin, Lemon Juice, Cranberry Juice & Prosecco

MOCKTAIL

GRANNIE SMITH £5.60
Apple Juice, Lime Juice & Ginger Beer

2 COURSES £23.00 PER PERSON

3 COURSES £26.00 PER PERSON

A variety of our dishes can be created without gluten. Please alert our team of your food allergies and intolerances, and we will take the responsible steps to prepare your meal safely. (V) Vegetarian dish | (VE) Vegan dish | (VEA) Vegan dish available

An optional and discretionary 10% service charge will be added to your bill. Thank you.