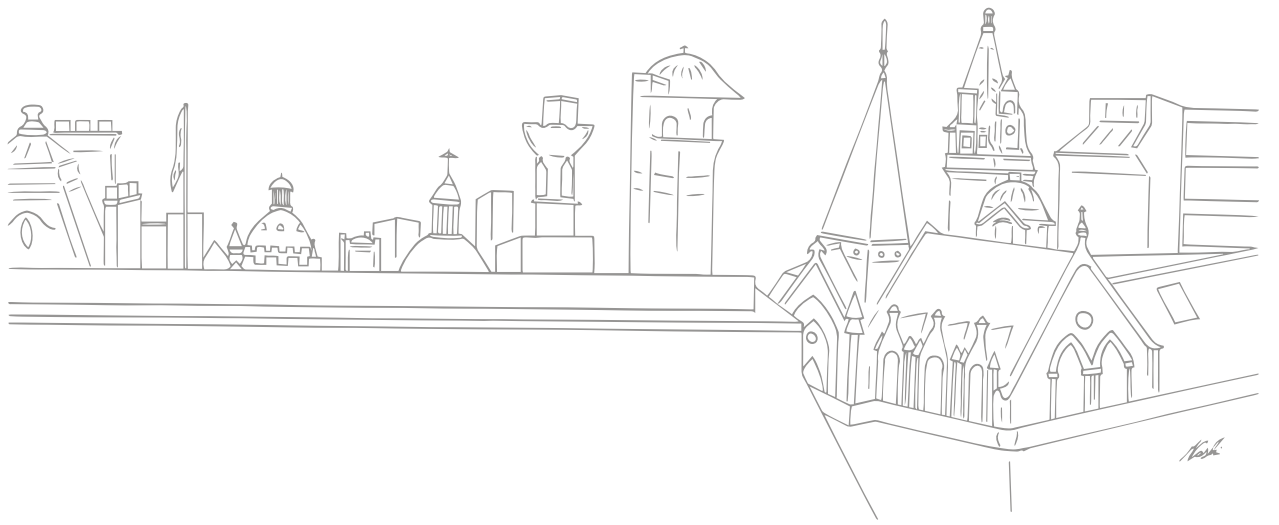




WINDOWS

RESTAURANT

MENU



TO START

<i>Chef's Soup of the Day</i> (v) served with homemade bread	£5.25
<i>Loch Fyne Scottish Smoked Salmon</i> with lemon & chive cream cheese, bed of leek, beetroot puree, dressed pea shoots	£6.25
<i>Tempura Of “Ramsay” Haggis</i> soft poached egg, cracked black pepper, red wine jus	£5.95
<i>Tomato, Basil & Red Onion Bruschetta</i> (v) sweet chilli dressing, micro herbs with sliced chorizo	£5.95
	£1.50
with smoked cheddar	£1.00
<i>Chicken Liver Parfait</i> sweet red onions, balsamic dressed leaves, mini oat biscuits	£5.95
<i>Hand Torched Goats Cheese</i> (v) onion marmalade, balsamic glaze & rosemary crouton	£5.95
<i>Scottish Haddock & West Coast Mussel Chowder</i> crispy leek, homemade crusty bloomer bread	£8.25

STEAK EXPERIENCE

Scotch beef dry aged for 28 days. All steaks served with confit tomato, mushroom & garlic duxcelle, hand cut chips & dressed pea shoots.

<i>28 Day Aged fillet Steak</i>	£30.00
<i>28 Day Aged Ribeye Steak</i>	£28.00
<i>28 Day Aged Sirloin Steak</i>	£25.00
Add steak sauce	
Peppercorn	£2.25
Dianne	£2.25
Red wine jus	£2.25

BURGERS

Our 8oz burgers are freshly made using 100% Scotch beef mince. All burgers are served with sliced tomato, baby gem lettuce, sour dough bun & hand cut chips

<i>Carlton Burger</i> – burger, lettuce, tomato, red onion	£10.95
<i>Carlton Chicken Burger</i> – chicken breast, lettuce, tomato, red onion	£10.95
<i>“Veggie” Burger</i> – vegetable burger, lettuce, tomato, red onion (v)	£10.25
<i>Toppings</i> – Arran smoked cheddar, Aryshire bacon, Stornoway black pudding, “Ramsay” haggis	£1.00 each

MAIN EVENT

<i>Butter & Thyme Basted Chicken Supreme</i> haggis neep & tattie bake, chipolata sausage, carrot puree, whisky jus	£15.50
<i>Pan Fried Sea Bream</i> petit ratatouille vegetables, curly kale, asparagus, balsamic glaze, pesto oil	£16.25
<i>Scottish Blade Of Beef</i> slow cooked for 8 hours, herb mash potato, confit carrot, spring onion, celeriac puree, mini puff pastry, rich roast jus	£15.50
<i>Wild Mushroom Gnocchi</i> (v) parmesan shavings, herb oil	£10.95
<i>Twice Cooked Cider Braised Pork Belly</i> black pudding puree, dauphinoise potato, creamed leek & carrot, red wine jus	£15.50
<i>Goats Cheese & Red Onion Quiche Tart</i> (v) pesto dressed pea shoots, balsamic glaze	£10.50
<i>Caesar Salad</i> (v) crisp cos lettuce, homemade croutons, Caesar salad dressing with chicken	£9.95
	£1.50
with smoked salmon	£1.50
<i>Beer Battered Scottish Haddock</i> butter crushed peas, lightly salted hand cut chips, lemon	£12.50

A LITTLE EXTRA

Beer battered onion rings	£3.50
Garlic bread	£2.95
Hand cut chips	£3.50
Mixed salad	£2.95

INDULGE

<i>Scottish Raspberry Cranachan Parfait</i> strawberry milkshake shot, raspberry syrup, oat caramel brittle	£6.25
<i>Sticky Toffee Pudding</i> “Windows own” butterscotch sauce, vanilla pod ice cream	£5.95
<i>Dark Chocolate Brownie</i> chocolate & orange zest sauce, vanilla chantilly cream	£5.95
<i>Chef's De-Constructed Cheesecake Of The Day</i> please see your server	£5.50
<i>Platter Of Scottish Cheese</i> mini oatcakes, celery, grapes, chutney	£6.25
<i>Trio Of Ice Cream</i> strawberry, chocolate, vanilla, shortbread biscuits	£5.50