



WINDOWS
RESTAURANT

GRADUATION MENU

STARTERS

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

CHICKEN LIVER PATE
served with oatcakes & an onion chutney

HAGGIS, NEEPS & TATTIES
served with Jus & pea shoots

MAIN EVENT

PAN SEARED CHICKEN BREAST
served with mashed potatoes, tender stem broccoli, West
Calder haggis & Jus

VEGETABLE WELLINGTON
served with new potatoes, carrots & a vegetable Jus (VE)

FISH & CHIPS
served with seasoned fries, peas & a tartare sauce (GF)

CLASSIC BEEF BURGER
100% Scotch burger served with lettuce, tomato, red onion &
seasoned fries



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DESSERTS

(Or swap for a cocktail - see below)

STICKY TOFFEE PUDDING

served with butterscotch sauce & traditional Arran ice cream

LEMON CHEESECAKE

with fresh berries & raspberry coulis (GF)

VEGAN CHOCOLATE TART

served with berries & a mango coulis (VE)

COCKTAIL SWAP

(£2 supplement)

COSMOPOLITAN

Vodka, Cointreau & Cranberry Juice

PINK GIN SPRITZ

Pink Gin, Prosecco & Lemonade

ESPRESSO MARTINI

Absolut Vodka, Coffee Liqueur, Espresso

WOO WOO

Absolut vodka, peach schnapps, cranberry juice

FRENCH MARTINI

Absolut vodka, crème de cassis, pineapple juice

2 Courses £27 | 3 Courses £34

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 | (GFA) Gluten Free dish available

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