



WINDOWS

RESTAURANT

Market Menu



STARTERS

Soup of the day served with warm, crusty ciabatta bread (V, VE)

Ardennes pate served with Stornoway black pudding and Blue Murder cheese

Bruschetta topped with cherry tomatoes, balsamic glaze, guacamole, and chilli flakes (V, VE)

MAIN EVENT

Garlic and herb chicken, settled on creamy mashed potato, with baked West Calder haggis and jus

Vegetable wellington slices served with salsa coulis and sautéed new potatoes (V, VE)

Thai green vegetable curry, with green beans, pak choi, green peppers, mangetout, flavoured with garlic coconut milk, and lime juice, accompanied with seasoned rice (V, VE)

Beetroot and mackerel salad, served with red onion, cherry tomatoes, and dill cucumber with a raspberry and lemon dressing

DESSERTS

Chocolate orange tart served with chocolate sauce and fresh berries (V, VE)

Sticky toffee pudding served with butterscotch sauce and traditional Arran ice cream (V, VEA)

A trio of Arran Ice Cream served with fresh berries (V, VEA)

2 COURSES £22.00

3 COURSES £25.00

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.