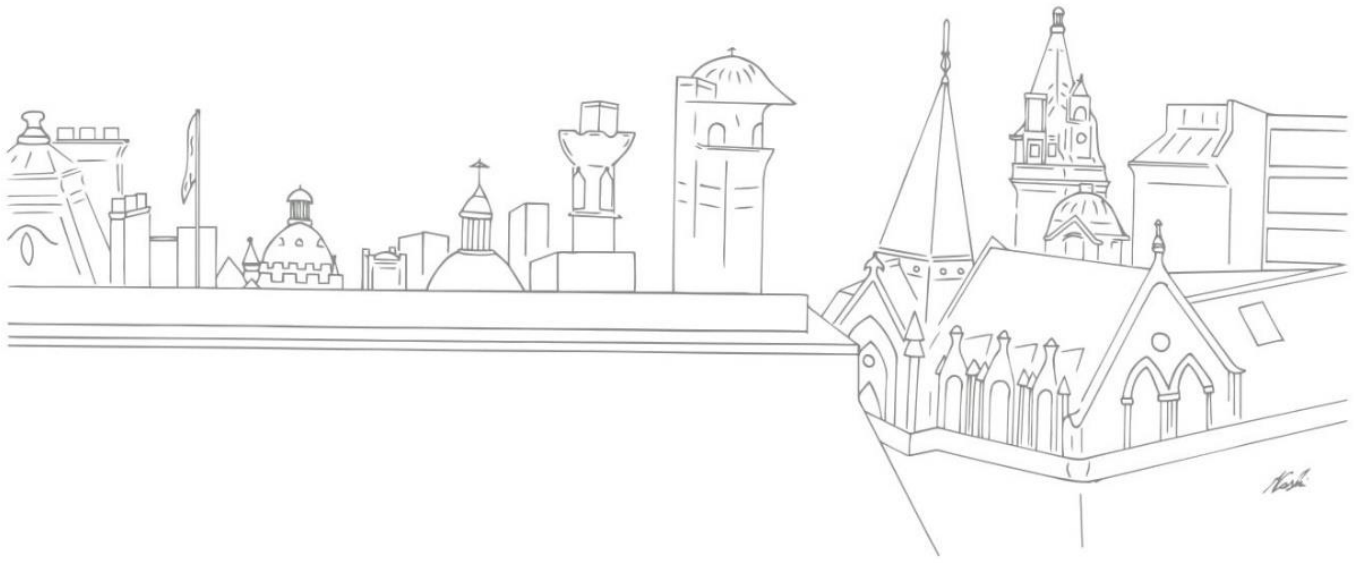
WINDOWS
RESTAURANT



TO START

Chefs Soup Of The Day (v) £5.25
served with rustic bread

Loch Fyne Scottish Smoked Salmon £6.25
with lemon & chive cream cheese, bed of leek, dress micro herbs

Tempura Of "Ramsay" Haggis £5.95
soft poached egg, cracked black pepper, red wine jus

Tomato, Basil & Red Onion Bruschetta (v) £5.95
sweet chilli dressing, micro herbs
with sliced chorizo £1.50 £1.50
with oak smoked cheddar £1.00 £1.00

Chicken Liver Parfait
sweet red onions, balsamic dressed leaves, mini oat biscuits £5.95

Scottish Haddock & West Coast Mussel Chowder £8.95
served with crispy leek, homemade crusty bloomer bread

Hand Torched Goats Cheese (v) £5.95
with onion marmalade, balsamic glaze & rosemary crouton

BURGERS

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

Carlton Burger – burger, lettuce, tomato, red onion £10.95

Carlton Chicken Burger – chicken breast, lettuce, tomato, red onion £10.95

Veggie Burger – sweet potato, walnut, pumpkin seed burger, lettuce, tomato, red onion (v) £10.25

Toppings – Arran smoked cheddar, Aryshire bacon, Stornoway black pudding, "Ramsay" haggis £1.00

STEAK EXPERIENCE

Scotch beef dry aged for 28 days. All steaks served with confit tomato, onion rings & hand cut chips

28 Day Aged fillet Steak £30.00
28 Day Aged Ribeye Steak £28.00
28 Day Aged Sirloin Steak £25.00

MAIN EVENT

Garlic & Herb Grilled Chicken Supreme £15.50
haggis neep & tattie bake, chipolata sausage, whisky jus

Pan Fried Sea Bream £16.25
petit ratatouille vegetables, curly kale, asparagus, balsamic glaze, pesto oil

Scottish Blade Of Beef
slow cooked for 8 hours, creamy mash potato, confit carrot, grilled spring onion, rich roast jus £15.50

Wild Mushroom Gnocchi (v) £10.95
served with parmesan shavings, herb oil

Caesar salad (v)
crisp Cos lettuce, homemade croutons with a Caesar salad dressing £9.95
with chicken £1.50
with smoked salmon £1.50

Twice Cooked Cider Braised Pork Belly £15.50
dauphinoise potato, creamed leek & carrots, red wine jus

Goats Cheese & Red Onion Quiche Tart (v) £10.50
pesto dressed pea shoots, balsamic glaze

Battered Scottish Haddock
petit pois, lightly salted hand cut chips, halved lemon £12.50

A LITTLE EXTRA

Beer battered onion rings £3.50
Garlic bread £2.95
Hand cut chips £3.50
Peppercorn sauce £2.25
Dianne sauce £2.25
Red wine jus £2.25
Mixed salad £2.95

INDULGE

Sticky Toffee Pudding £5.95
"Windows own" butterscotch sauce, vanilla pod ice cream

Dark Chocolate Brownie £5.95
Chocolate & orange zest sauce, vanilla chantilly cream

Chefs Cheesecake Of The Day £5.50
please see your server

Platter Of Scottish Cheese £6.25
mini oatcakes, celery, grapes, chutney

Trio of Ice Cream – Chocolate, vanilla, strawberry £5.50

Allergies or intolerances?.....Not a problem, please see a member of the team who will be happy to help.