



WINDOWS

RESTAURANT

SEASONAL SELECTIONS

STARTERS

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

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

ROASTED GOAT'S CHEESE MOUSSE
served on a bloomer & finished with peppadew peppers (V)

MAIN EVENT

GARLIC & HERB CHICKEN
with West Calder haggis, new potatoes & a whisky sauce

BATTERED SCOTTISH HADDOCK
served with chips

RIGATONI ROMANO
pasta with a homemade tomato & garlic sauce (V, VE)



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DESSERTS

STICKY TOFFEE PUDDING

served with butterscotch sauce & traditional Arran ice cream (V, VEA)

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

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

FANCY A COCKTAIL?

COSMOPOLITAN £9.60
Vodka, Cointreau & Cranberry Juice

PINK GIN SPRITZ £9.60
Pink Gin, Prosecco & Lemonade

ESPRESSO MARTINI £9.60
Absolut Vodka, Coffee Liqueur, Espresso

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.