



# WINDOWS

RESTAURANT

## FLAVOURS OF MAYTIME

### STARTERS

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

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

HALLOUMI STRIPS  
coated in panko breadcrumbs, deep fried, set on mixed leaves  
with a cool salsa (V)

### MAIN EVENT

BEEF STROGANOFF  
fillet beef strips cooked with onion & paprika finished with  
cream, served on a bed of rice

BAKED SCOTTISH SALMON  
with new potatoes & fresh broccoli drizzled with lemon oil (GF)

TAGLIATELLE PASTA  
in a mushroom onion & garlic cream sauce topped with fresh  
parmesan cheese (V)



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## DESSERTS

### PROFITEROLES

filled with cream, smothered in a hot chocolate sauce

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

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

## SPRING COCKTAILS

COSMOPOLITAN £9.60  
Vodka, Cointreau & Cranberry Juice

PINK GIN SPRITZ £9.60  
Pink Gin, Prosecco & Lemonade

**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.