



# WINDOWS

RESTAURANT

## **AUGUST'S 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 GOATS CHEESE  
served with a tomato chutney & drizzled with basil oil (V)

### **MAIN EVENT**

CHICKEN CAESAR SALAD  
served with chargrilled chicken & homemade croutons

BATTERED SCOTTISH HADDOCK  
served with chips

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

## 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.