



WINDOWS

RESTAURANT

JULY'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

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

CHOCOLATE ORANGE TART

with fresh berries & fruit coulis (GF, V)

STICKY TOFFEE PUDDING

served with strawberries & ice cream

SUMMER COCKTAILS

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.