



WINDOWS
RESTAURANT

SEPTEMBER 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.