



A la carte menu

Starters

Scotch broth, home made bread	£3.50
Honey roast parsnip soup, home made bread (v) (g)	£3.50
Highland game terrine, beer bread, piccalilli	£6.50
Howgate brie fondue, home made bannock bread, tomato and Arran mustard chutney (v)	£5.75
Potted smoked salmon, spiced orange cream and Arran oaties	£4.75

Mains

Pan fried highland venison, braised red cabbage, game crubeens and potato fondant	£17.50
Roast Scottish halibut, smoked bacon mash potato, carrot puree, red wine jus (g)	£17.95
Open lasagne of winter chanterelles and chestnuts, thyme cream and pecorino (v) (n)	£12.95
Orange crusted duck breast, duck leg mashed potato, buttered savoy cabbage, cherry compote (g)	£16.50
Herb crusted sea bass fillets, creamed barley risotto, mussel and chive fricassee	£14.95
Braised Daube of Scottish beef, roast parsnip tatin, watercress puree	£16.50
Baked Shetland Salmon steak, salmon mousse, potato galette, romanesco, pernod cream (g)	£14.95

Sides - £3.50

Spring Onion Mash (v) (g)
Home Cut Chips (v) (g)
House Salad (v) (g)

WINDOWS

RESTAURANT

Desserts

Caramelised pears, cointreau glaze, chocolate ripple ice cream (v) (g)	£4.95
Frozen blood orange parfait, blood orange jelly, citrus shortbread	£4.95
Forced rhubarb trifle	£4.95
Apple mille feuille (v)	£4.95
Prune and almond tart, golden syrup ice cream, praline (v) (n)	£4.95
Selection of European cheese	£6.50

Tea & Coffee

Tea or Regular Coffee	£2.75
Espresso	£2.75
Latte	£2.95
Cappuccino	£2.95

(v) – Vegetarian (g) Gluten Free (n) Contains Nuts

*Windows restaurant uses only the finest Scottish produce and ingredients.
Please advise your waiter if you have any special dietary requirements or
allergies.*