



CELEBRATION MENU

TO START

Chef's Soup of the day, rustic bread (v)

'West Calder' haggis, neeps and tattie timbale, whisky jus

Grilled asparagus spears, soft poached egg, hollandaise sauce (v)

Tomato, basil & red onion bruschetta, sweet chilli dressing, balsamic glaze, mixed leaves (v)

Smoked haddock & West Coast mussel chowder, crispy leek, rustic bread

MAIN EVENT

Garlic & herb grilled chicken breast, West Calder haggis neeps & tattie bake, chipolata sausage, whisky jus

Scottish smoked haddock, crushed herb potato cake, green beans, spinach, hollandaise cream

Scottish Blade of Beef, slow cooked for 8 hours, rooster mashed potato, confit carrot, grilled spring onion, rich roast jus

'Windows own' sweet potato, walnut & pumpkin seed potato cake, mixed salad, orange & mustard dressing (v)

28 day aged rump steak, confit tomato, onion rings, rooster potato hand cut chips

(£6.50 supplement)

INDULGE

Sticky toffee pudding, butterscotch sauce, traditional Arran ice cream

Dark chocolate brownie, chocolate & orange zest sauce, chantilly cream

Trio of Arran ice creams – chocolate, vanilla, strawberry

Chef's cheesecake of the day

3 COURSE

£24.95

Includes 125ml glass of house red or white wine

We source as locally as possible, using top quality Scottish produce whenever it is available.

Our local Scottish suppliers are **Mark Murphy & Partner** who supply our Scottish fruits, vegetables, cheeses, cream and yoghurt, **John Gilmour Butchers** for our finest quality Scotch Beef, **Bernard Corrigan** supplies our fresh fish/seafood and eggs daily and **Grahams Dairy** for our milk

Allergies or intolerances? Not a problem, please see a member of our team who will be happy to help.