

DESSERTS

DARK CHOCOLATE FONDANT	12
Strawberries, Arran Dairies strawberry ice cream (604 kcal)	
CARAMELISED APPLE TARTE TATIN	12
Salted caramel ice cream (509 kcal)	
LEMON MERINGUE TART	11
Raspberries, raspberry sorbet (436 kcal)	
STICKY TOFFEE PUDDING	10.5
Arran Dairies natural ice cream (793 kcal)	
WHITE CHOCOLATE MOUSSE	10
Hazelnut and coconut granola, caramelised pineapple (435 kcal)	
ARTISAN SCOTTISH CHEESE PLATE	14.5
Arran oat cakes, apple chutney, grapes (662 kcal)	

(V) Vegetarian (VE) Vegan | Adults need around 2000 kcal a day

There is a £8 room service tray charge applied to all room service orders.

We are now cash-free, so to make it easy for our team to receive tips, if you want to, we've added an optional 12.5% service charge. Every penny of all tips received is shared between the members of the team. This service charge is entirely optional and if you would like it removed, please let us know.

Children charged as taken. Any additional is charged as a supplement to your room.

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks.

All prices include VAT at 20%.



WINDSOR



STARTERS

SOUP OF THE DAY	8.5
Sourdough bread (268 kcal)	
MONKFISH SCAMPI	12.5
Curry oil, pickled onions, pea purée (525 kcal)	
CLASSIC PRAWN COCKTAIL	13
Marie Rose, gem lettuce, mini soda bread (582 kcal)	
CRISPY SALT & CHILLI CHICKEN WINGS	12
Asian BBQ sauce (740 kcal)	
HEIRLOOM TOMATO & SCOTTISH MOZZARELLA	10
Basil pesto, croutons, balsamic (203 kcal)	
JOHN ROSS JR OAK SMOKED SALMON	14
Lemon, capers, shallot, mini soda bread (238 kcal)	



WINDSOR

BAR MENU

MAINS

BATTERED NORTH SEA HADDOCK Chunky tartare sauce, chips, mushy peas (1013 kcal)	20	BURRATA & WILD GARLIC RAVIOLI Slow cooked tomato, spinach, scamorza (692 kcal)	19
CATCH OF THE DAY / ASK YOUR SERVER Crushed new potatoes, broccoli, hollandaise (792 kcal)		CLASSIC MARGARITA PIZZA Tomato, mozzarella, basil (826 kcal)	15
CLASSIC CAESAR SALAD Gem lettuce, anchovies, parmesan, croutons, Caesar dressing (776 kcal) +Add Chicken	13 7	PEPPERONI PIZZA Tomato, mozzarella, pepperoni (1098 kcal)	17
VEGAN GREEK SALAD Cos lettuce, olives, red onion, tomato, cucumber, vegan feta cheese (390 kcal/VE)	14	SCOTTISH WAGYU BEEF BURGER Homemade relish, coleslaw, gem lettuce, tomato, brioche bun (1398 kcal) +Add Bacon (66 kcal) +Add Cheese (104 kcal)	23 2 1.5
RIGATONI ALLA BOLOGNESE Beef and pork ragu, Parmesan (893 kcal)	18	VEGAN BURGER Homemade relish, gem lettuce, tomato, vegan brioche bun (821 kcal/VE)	18

SIDES

HAND-CUT CHIPS With truffle aioli (612 kcal)	6	MINI CAESAR SALAD (383 kcal)	6
SEASONAL GREENS (125 kcal)	6	ONION RINGS (411 kcal)	6

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SANDWICHES

Served on white or brown bread and crisps with filling of your choice:

CHEESE AND PICKLE (327 kcal)	9.5	SMOKED SALMON	12
HAM AND MUSTARD (358 kcal)	10	CRÈME FRAÎCHE (359 kcal)	
EGG MAYONNAISE (310 kcal)	9.5	CORONATION CHICKEN (346 kcal)	10
		CLUB SANDWICH	18
		Chicken, bacon, fried egg, lettuce, French fries (852 kcal)	

FLAVOURS OF INDIA

STARTERS

ONION BHAJI Fritters made from onion, chickpea flour and mixture of spices served with coriander yogurt mint sauce (575 kcal)	8
TANDOORI-SPICED MARINATED CHICKEN WINGS Chicken wings, marinated in Indian spices and yogurt, grilled to perfection, served with coriander mint chutney and onion tomato salad (375 kcal)	10
LAMB KOFTA Grilled lamb kofta kebab served with coriander mint chutney and mixed salad (400 kcal)	10

MAINS

CHICKEN CURRY Curry made using a variety of spices, cashew nut gravy, served with basmati rice and Naan bread (1010 kcal)	22
CHILLY CHICKEN Tender fried chicken bites tossed in a super-aromatic sweet, spicy, tangy chilli, served with basmati rice and Asian slaw (850 kcal)	18
GOAN PRAWN CURRY Tangy curry made using prawns and a variety of spices with coconut milk, served with basmati rice and Indian mixed salad (880 kcal)	20
TARKA DAL Popular North Indian side dishes made with split lentils, plenty of aromatic spices and herbs, served with basmati rice and naan bread (730 kcal/VE)	16