

CALEYS



Welcome to our modern grill, where behind every dish is an amazing story.

Set against the backdrop of our proud Scottish and British heritage, our kitchen is a celebration and showcase of locally sourced ingredients from land and sea.

At Macdonald Hotels & Resorts we believe that where food comes from matters. That's why our team of talented chefs design our menus with an unwavering commitment to traceability and best practice, working closely with skilled producers who share our respect for quality and animal welfare.

Let us introduce you to a selection of our finest ingredients:

- Traditional hand smoked salmon from the legendary **John Ross Jr** (Aberdeen), purveyors to the Royal Household.
- Wild, sustainable fish from cold, clear northern waters and surrounding the UK, responsibly landed each day by generations of our trusted fishing partners, **Direct Seafood**.
- QMS Scotch beef and lamb, matured for 21 days and sourced from **Creative Food Scotland (formerly Scotbeef)**, whose heritage spans over a century and who have supplied our red meat for over 20 years.
- Ethically sourced **free-range eggs** for a richer flavour and vibrant yolks.
- Handmade ice cream supplied to us from **Arran Dairies** for over 20 years, a fourth-generation family business, crafted using milk exclusively sourced from dairy herds on the Isle of Arran.
- Artisan cheeses and chutneys by **Taste of Arran**, an energetic network of the island's finest producers, distributing locally made products worldwide.

As an added highlight, we have introduced dishes that bring the bold flavours of Southern India to our menu.

We hope you enjoy discovering our fantastic dishes. If you'd like to learn more about any of our ingredients or suppliers, please let us know and we'll be happy to help.



WINDSOR

STARTERS

SOUP OF THE DAY	9.5
Sourdough bread (268 kcal)	
MONKFISH SCAMPI	13.5
Curry oil, pickled onions, pea purée (525 kcal)	
CLASSIC PRAWN COCKTAIL	14
Marie Rose, gem lettuce, mini soda bread (582 kcal)	
CRISPY SALT & CHILLI CHICKEN WINGS	13
Asian BBQ sauce (740 kcal)	
HEIRLOOM TOMATO & SCOTTISH MOZZARELLA	11
Basil pesto, croutons, balsamic (203 kcal)	
JOHN ROSS JR OAK SMOKED SALMON	15
Lemon, capers, shallot, mini soda bread (238 kcal)	

CLASSICS

BATTERED NORTH SEA HADDOCK	21
Chunky tartare sauce, chips, mushy peas (1013 kcal)	
CATCH OF THE DAY / ASK YOUR SERVER	
Crushed new potatoes, broccoli, hollandaise (792 kcal)	
CLASSIC CAESAR SALAD	14
Gem lettuce, anchovies, parmesan, croutons, Caesar dressing (776 kcal)	
+Add Chicken (241 kcal).....	7
VEGAN GREEK SALAD	15
Cos lettuce, olives, red onion, tomato, cucumber, vegan feta cheese (390 kcal/VE)	

SIDES

HAND-CUT CHIPS With truffle aioli (612 kcal).....	7
SEASONAL GREENS (125 kcal).....	7
MINI CAESAR SALAD (383 kcal).....	6.5
ONION RINGS (411 kcal).....	6.5
SWEET POTATO FRIES	7
With curry & lime mayonnaise (521 kcal)	

PASTA & PIZZA

RIGATONI ALLA BOLOGNESE	19
Beef and pork ragu, Parmesan (893 kcal)	
BURRATA & WILD GARLIC RAVIOLI	20
Slow cooked tomato, spinach, scamorza (692 kcal)	
CLASSIC MARGARITA PIZZA	16
Tomato, mozzarella, basil (826 kcal)	
PEPPERONI PIZZA	18
Tomato, mozzarella, pepperoni (1098 kcal)	

GRILL

220GM SCOTCH RIBEYE	40
Served with hand-cut chips or fries, plum tomato and flat-cap mushroom (1182 kcal)	
SCOTTISH WAGYU BEEF BURGER	24
Homemade relish, coleslaw, gem lettuce, tomato, brioche bun, fries (1398 kcal)	
+Add Bacon (66 kcal).....	2
+Add Cheese (104 kcal).....	1.5
VEGAN BURGER	19
Homemade relish, gem lettuce, tomato, vegan brioche bun (821 kcal/VE)	

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

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.

All dishes served are freshly prepared in an environment that contains allergens. Whilst every care will be taken when preparing your meal, we cannot guarantee your order will be 100% allergen free. Please speak to a team member for further details on ingredients, plus information on all our gluten free and vegan alternatives. Steaks are uncooked weights.

All prices include VAT at the current rate of 20%.

FLAVOURS OF INDIA

Starters

ONION BHAJI	9
Fritters made from onion, chickpea flour and mixture of spices served with coriander yogurt mint sauce (575 kcal)	
TANDOORI-SPICED MARINATED CHICKEN WINGS	11
Chicken wings, marinated in Indian spices and yogurt, grilled to perfection, served with cilantro mint chutney and onion tomato salad (375 kcal)	
LAMB KOFTA	11
Grilled lamb kofta kebab served with coriander mint chutney and mixed salad (400 kcal)	

Mains

CHICKEN CURRY	23
Curry made using a variety of spices, cashew nut gravy, served with basmati rice and Naan bread (1010 kcal)	
CHILLY CHICKEN	19
Tender fried chicken bites tossed in a super-aromatic sweet, spicy, tangy chilli, served with basmati rice and Asian slaw (850 kcal)	
GOAN PRAWN CURRY	21
Tangy curry made using prawns and a variety of spices with coconut milk, served with basmati rice and Indian mixed salad (880 kcal)	
TARKA DAL	17
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)	