

ABOUT US

Welcome to Mackintosh at the Willow. This is a building full of inspiring legacies. Charles Rennie Mackintosh & Margaret Macdonald's designs continue to evoke wonder & admiration, whilst Kate Cranston's pioneering business model that supported young working women acts as a guide for our business practices over a hundred years later. As the trading arm of the charity 'The Willow Tearooms Trust' Mackintosh at the Willow are committed to sharing the history of both the building and the works of Mackintosh, Miss Cranston & Margaret McDonald with the team, visitors and the wider communities. Mackintosh at the Willow are dedicated to providing employment & training opportunities in order to affect real social change.

As a not-for-profit organisation, we place ourselves as part of the wider community around us, committed to the idea that heritage can be a positive enabler & bring people together. So when you visit, you're not only supporting us but the vision of The Willow Tearooms Trust.

Today you find yourself in a building almost identical to Charles Rennie Mackintosh's designs in 1903. Some of the features around you are original & those that have been reconstructed by 21st century craftspeople have been so with the same handmade care shown by their turn of the century colleagues, in consultation with an expert Mackintosh Advisory Panel. But we've also brought the building into the 21st century by ensuring there's lots more things for you to do here. Discover the history of Glasgow & the tea rooms in our state-of-the-art, family-friendly exhibition. Visit the retail store to pick up gifts & souvenirs or the exclusive Willow pattern Burleigh crockery, or book for a guided tour with one of our expert guides. If you have a special occasion why not book the Salon de Luxe or the Billiard Room? Both rooms are one-of-a-kind marvels that ensure your celebration will go down in style. If you're looking for meeting spaces with cutting-edge technology hire one of our corporate spaces, available with lunch packages to make sure your clients are well-fed and if the Glasgow sun's out...come up to the roof terrace! Thank you for supporting us.

If you would like to follow or tag us on our social media platforms please see our handles below — we always love to hear from you. Have a wonderful visit!

With love,

The Team x



@MackintoshattheWillow



@mackintoshatthewillow



@atthewillow



@mackintoshatthewillow



www.mackintoshatthewillow.com

**WHERE POSSIBLE ALL OF OUR PRODUCE IS LOCALLY & SUSTAINABLY
SOURCED & MADE IN HOUSE BY OUR TALENTED KITCHEN TEAM**

STARTERS

Soup of the Day (vg/gf) Served with homemade white or brown bread roll	£5.95
Kilmarnock Haggis Parcel (v option available) Kilmarnock Haggis, neeps & tatties wrapped in feuilles de brick & light whisky cream sauce	£8.45
Roasted Vegetable Bruschetta Served with seasonal leaves & house dressing	£6.95
In-house Ayrshire Ham Hock Terrine With mixed salad leaves piccalilli & toasted bread	£7.95
Isle of Harris Gin, Citrus & Dill Cured Salmon Served with rocket, baby capers, coriander & pink peppercorn dressing	£9.50

SALADS

Caesar Salad Baby gem lettuce & crispy bacon with toasted sourdough croutons & a light Caesar dressing	£12.50
- Add chicken	£3.00
Chilli & Garlic King Prawns (gf) Sautéed king prawns served with seasonal leaves, cherry tomatoes, red onion & cucumber with a Bloody Mary dressing	£14.50
Cherry Tomato, Mixed Pepper & Walnut (v/gf /vg available) With mixed leaves, a walnut crumb & house dressing	£12.50
- Add chicken	£3.00
- Add feta	£3.00
- Add vegan feta	£3.50

MACKINTOSH AT THE WILLOW CLASSICS

Locally Sourced Cumberland Ring Sausage (gf) Served with creamed potatoes & a rich onion gravy	£14.95
Mack & Cheese (v)	£11.95
- Add black pudding	£2.00
- Add Parma ham	£2.00
Fish & Chips (gf) North Sea Scottish sustainable Haddock & chips	£15.95
Quiche of the Day Made using locally sourced fresh Scottish ingredients, served with a mixed leaf salad & house dressing	£11.95

~ Please speak to a member of the team if you require further information or have any dietary requirements ~

MAINS

Locally Sourced Baked Salmon Fillet (gf) Served with warm niçoise salad, sautéed baby new potatoes, green beans & olives with a soft barn range egg	£15.95
Lemon Tagliatelle (v/vg) Served with Sun dried tomatoes Spinach, coconut cream & vegan parmesan	£13.45
In-House Confit Duck Leg (gf) Served with creamed potatoes, honey roast carrots with mandarin & thyme red wine jus	£15.95

SANDWICHES

Gluten Free Bread Available

Sandwich combo with your choice of homemade soup or skinny fries £1.00 supplement for smoked salmon	£11.95
Loch Fyne Smoked Salmon Open sandwich on lightly toasted sourdough with cream cheese	£9.50
Vegan "Tuna" Chickpea (v/vg) Open sandwich on lightly toasted sourdough served with red onion, dill & vegan lemon mayonnaise	£8.50
Honey Roast Ayrshire Ham & English Mustard £8.50 toasted sourdough	Open sandwich on lightly
Warm Roasted Vegetables (v/vg) Open sandwich on lightly toasted sourdough served with teriyaki vegan mayonnaise & rocket	£8.50
Free Barn Range Egg Mayonnaise (v) Open sandwich on lightly toasted sourdough served with rocket	£8.50

TOASTIES

Served on Bloomer - Gluten Free Bread Available

Toastie combo with your choice of homemade soup or skinny fries	£12.95
Tuna Melt - Tuna Mayonnaise with Mild Scottish Cheddar	£9.50
Ayrshire Ham & Mild Scottish Cheddar Toastie	£9.50
Tomato & Mild Scottish Cheddar Toastie (v)	£9.50
Mature Cheddar Cheese & Branston Pickle Toastie (v)	£9.50

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SIDES

Seasonal Veg (v)	£4.95
Side Salad (v/vg)	£4.95
Chunky Chips (v)	£4.95
Skinny Fries (v)	£4.95
Truffle Fries & Parmesan (v/vg)	£4.95

KIDS MENU

Breaded Chicken Goujons Served with fries & roast carrots	£5.95
Breaded Fish Goujons Served with fries & buttered peas	£6.00
Cheese & Ham Toastie Served with fries	£5.95
Kids Afternoon Tea Two finger sandwiches, two cakes, one plain scone served with butter & homemade jam Includes a kids milkshake	£12.50

DESSERTS

Ask your server about our daily specials

Sticky Toffee Pudding Served with salted butterscotch sauce & Scottish tablet ice cream	£6.95
Vanilla Crème Brulee Served with a tonka bean & chocolate chip cookie & seasonal berries	£6.95
Mackintosh Traditional Scottish Cranachan cheesecake With fresh seasonal Scottish berries	£6.95
Selection of West Coast of Scotland Ice Creams & Sorbets	£5.00
Afternoon Tea Cake Selection (v/vg/gf)	£13.95
Freshly Baked Cakes from the Counter (v) See team member for details	
Plain or Fruit Scones (v/vg/gf available) With clotted cream & homemade jam	£5.50

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A CLASSIC BRITISH SUMMER AFTERNOON TEA

£28.00 PER PERSON

SANDWICHES & SAVOURIES

CLASSIC

Watermelon & Mint Chilled Soup, Classic Sausage Roll

Smoked salmon and cream cheese,/Honey smoked Ayrshire ham & English mustard,/Egg mayonnaise and rocket,/Mature cheddar cheese & Branston pickle

VEGGIE

Watermelon & Mint Chilled Soup, Classic Sausage Roll

Cucumber and cream cheese/Mature cheddar cheese & Branston pickle/Egg mayonnaise and rocket,/Sun-dried tomato hummus with sliced tomato frizzy lettuce

VEGAN

Watermelon & Mint Chilled Soup, Classic Sausage Roll

Vegan coconut spread & cucumber/Vegan cheese and Branston pickle/Sun-dried tomato hummus with sliced frizzy lettuce,/Fresh basil & garlic butterbean pesto.

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SCONES

*Bite-sized plain & fruit scones served with homemade
jam & clotted cream*

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SPECIALITY CAKES

Rhubarb & Custard

Macaroon filled with custard ganache topped with everyone's favourite childhood sweetie -
rhubarb & custard!

Royal Twist

A twist on the Official Platinum Jubilee Trifle

Vanilla sponge, layered with amaretto Italian meringue buttercream, topped with a zesty lemon pate
de fruits

Strawberries & Cream

Layered 'trifle' with vanilla sponge, strawberry gel and vanilla cream and custard ganache

Summer Berry Tart

White chocolate & glazed raspberry tart in chocolate pastry shell

Why not indulge in something extra special...?

Prosecco Afternoon Tea	£34.00
Champagne Afternoon Tea	£36.00
Gin Afternoon Tea	£34.00
Whisky Afternoon Tea	£34.00
Pimms Cocktail Afternoon Tea	£34.00

~ Please note that we use food colouring which contain additives in some of our afternoon tea cakes. Please speak to a member of the team if you require further information or have any dietary requirements. ~