



THERE IS HOPE IN HONEST ERROR, NONE IN THE ICY PERFECTION OF THE MERE STYLIST

CHARLES
RENNIE
MACKINTOSH

This quote feels very apt now that we've reopened these iconic tea rooms. We're extremely proud to be able to welcome guests once more to rediscover the stunning original design as it was intended when Catherine Cranston opened in 1903.

A lot has clearly happened in the intervening period, especially over these last two years of our restoration. We hope you'll take the opportunity to learn more about the building during your visit. Whilst we've worked tirelessly to restore this art nouveau masterpiece we're conscious that we need Mackintosh at the Willow to be relevant in today's very changed world. So, you'll now be able to enjoy our "High Tea" dishes into the early evening, we're in effect more than just a "Tearoom". Come and browse in our retail store and learn about the history of Glasgow and the tea room revolution at the turn of last century in our state of the art exhibition. Alongside our restored Mackintosh Salon de Luxe and Billiard rooms you can also now book meetings and events in our contemporary meeting rooms designed in conjunction with Bo Concept. In spring we'll open our roof top terrace thereby creating yet another way to enjoy this iconic building.

As a 'Charitable Trust' and a 'Social Enterprise' we're committed to playing our part in helping to bring positive change to this community. We've worked closely with The Prince's Trust and Dumfries House to give new opportunities to many of our young team.

Ultimately, we hope you'll forgive us any honest errors and for now relax and enjoy the Mackintosh at the Willow experience.

BREAKFAST : 9AM TILL 11AM

Croissant, butter & Mrs Bridges preserves	2/25
Pain au chocolat	2/-
Plain or fruit scone, butter & Mrs Bridges preserves	3/75
Pancakes with a choice of maple syrup or Nutella®	2/50
Home-made Seville orange & whisky marmalade granola & yoghurt	4/25
Creamed porridge & demerara sugar	3/75
Creamed porridge, blackberry compote, & Heather Hill honey	4/75
A full Scottish breakfast	8/25
Streaky smoked bacon, haggis, pork sausage, tatties, smoky baked beans, portobello mushroom, vine tomato & fried free-range egg	

■ Please inform our waiting team of any allergens or dietary requirements

BREAKFAST CONTINUED

Scottish smoked salmon, scrambled egg & toast	7/50
A filled morning breakfast roll of either streaky bacon or Ayrshire sausage	3/00
A filled morning breakfast roll of fried, scrambled free range egg	2/75
A filled morning breakfast roll of bubble & squeak & spinach	2/75
Add an egg of your choice to your roll	-/75

ELEVENSES : 11AM TILL 5PM

Treacle & Scottish gingerbread loaf	2/50
Mackintosh shortbread biscuits	1/50
Plain, fruit or treacle scone, clotted cream & Mrs Bridges preserves	3/75
Victoria sponge cake	4/25
Chocolate fudge cake	4/75

ALL DAY MENU 11AM TILL 5PM

SANDWICHES

Choice of either white or malted granary, served with salad & crisps

Ayrshire ham & Arran mustard	5/50
Scottish smoked salmon & chive cream cheese	6/50
Avocado, mesclun salad, red pepper hummus	4/50
Slow roast Gold Campbell sirloin of beef & horseradish cream	6/-
Coronation chicken	5/50
Free range egg mayonnaise & cress	4/50

SOUPS

Choice of either white or granary roll & butter

Cream of curried lentil, parsnip & apple soup	4/50
Seasonal winter vegetables & haricot bean soup	4/50
Mug & Soup Combination	7/50
Your choice of a mug of soup and sandwich from above selection	

AFTERNOON TEA 12PM TILL 4:30PM

Classic Afternoon Tea 19/03

Priced per person | A tiered tea stand in celebration of 1903, the year of the tea rooms original opening. With your choice of loose-leaf teas or freshly ground coffees. Elegant finger sandwiches, plain & fruit scones with clotted cream & preserves and a selection of homemade cakes

Or for those feeling that little bit more indulgent

Gin afternoon tea	24/-	Prosecco afternoon tea	23/-
Whisky afternoon tea	23/-	Champagne afternoon tea	26/-

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LUNCH & HIGH TEA MENU : 12PM TO 6PM

STARTERS

Shetland smoked salmon, caper berries, dill fraiche & tattie scone	6/50
Rosary goat's cheese, celeriac, red chicory, Granny Smith apple & cranberry vinaigrette	5/50
Cream of curried lentil, parsnip & apple soup	4/50
Seasonal winter vegetables & haricot bean soup	4/50

MAIN COURSES

Roast chicken breast, root vegetables, mashed red King Edward potato, sage & cider sauce	13/50
Steak frites 7oz sirloin steak, grilled field mushroom & green peppercorn sauce	15/50
Cod fillet, crayfish & crushed potato, green bean & citrus sauce	13/50
Harviestoun bitter beer battered haddock `fish n chips` & mushy peas	11/50
Jerusalem artichoke, puy lentils, kale, cranberry, sage roasted pumpkin	7/25
`Wellington`, salsa verde, coleslaw & salad	
Sautéed mushroom pearl barley risotto	8/25

SIDE DISHES

Maris Piper hand cut chips	2/75
Petit green salad	2/75
Classic homemade coleslaw	2/75

DESSERTS

Meringue, passionfruit, mango puree & cream	5/50
Classic lemon tart, clotted cream ice cream	5/50
Winter berries & white chocolate mousse, red wine poached baby pear & clementine curd	5/50
Stewart Tower Perthshire ice cream	per scoop 1/50
Choose from clotted cream, Dundee marmalade or tablet	
Stewart Tower clementine or chocolate sorbet	per scoop 1/50
Scottish cheese board Mull blue, Clava brie, Isle of Mull cheddar oatcakes, apple & tomato chutney & grapes (n)	7/75

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TEA SELECTION SUPPLIED BY PEKOE TEA OF EDINBURGH

BLENDED TEAS

Russian Caravan This smoky Lapsang blend evokes the historic caravan trails.	3/-
Breakfast Blend Assam blends with a full, malty flavour, a great start to the day.	3/-
Decaffeinated Breakfast Blend A classic, just without the caffeine	3/25
Scottish Chai An aromatic hand-blended tea with traditional spices.	3/50

FLAVOURED TEAS

Duchess Grey Classic Earl Grey tea with a hint of orange and freshness of lemon.	3/-
Scottish Summer Fruits A sencha green tea base blended with summer fruit.	3/50
Blue Lady Black tea flavoured with grapefruit and blended with marigold flowers.	3/50
Orange Blossom Oolong Dark Taiwanese oolong tea decorated with orange peel.	3/50
Stollen Tea Like drinking cake in a cup, with a delicious warmth and aroma	3/50

BLACK TEA

Assam Single-estate Assam with a malty richness and perfectly balanced flavour.	3/5
Ceylon Orange Pekoe Sri Lankan tea with a rich floral aroma and a malty flavour.	3/-
Darjeeling 2 nd Flush From the Gopaldhara Estate with a smooth muscatel taste.	3/50

Congou Black Tea | Traditional Mandarin Tea as served by Miss Cranston in 1903. 4/-

GREEN TEA

Jade Tips | This tea brings a natural sweetness and refreshing crispness. 3/-
Jasmine Dragon Pearl | Hand rolled tender green buds scented with jasmine. 4/-
Kukicha | Japanese light refreshing tea makes a great afternoon reviver. 4/-
Ceremonial Matcha | Powdered green tea from the Japanese Tea Ceremony. 6/-
Matcha Latte | An everyday drinking matcha blended with fresh milk. 3/50

WHITE TEA

Moonlight White | A moonlight dried sweet tea with a stone fruits finish. 4/-

FRUIT, FLORAL AND HERBAL INFUSIONS

Peppermint | Caffeine free, cut leaf (Menta piperata) and ultra refreshing 3/-
Lemongrass and Ginger | A soothing drink that brings all year-round comfort. 3/-
Chamomile | Aids relaxation and relieves stress, excellent caffeine-free option. 3/-
Rooibos | A herb grown in the Cederberg Mountains of South Africa. 3/-
Cloud Catcher | A vibrant blend of kiwi, sour cherry, cranberry and coconut. 3/50

COFFEE SELECTION

SUPPLIED BY MATTHEW ALGIE OF GLASGOW

We have selected Matthew Algie's Crema espresso beans. In a word, 'balanced. Crema is beyond elegant, with everything in just the right place, smooth, sweet and nutty. Perfect with milk. Please ask for decaffeinated, skimmed, soya & almond milk options.

Espresso 2/50
Double Espresso 2/75
Americano 3/-
Flat White 3/25
Latte 3/50
Mocha 3/75
Cappuccino 3/50
Macchiato 3/25
Viennese Coffee | Two shots of espresso and whipped cream 4/-
Hot Chocolate | Abyss 40% 3/75
Viennese Hot Chocolate | Dark chocolate, vanilla extract and whipped cream 4/-
Gaelic Coffee | Shot of espresso, shot of Famous Grouse, double cream 6/50

DRINKS MENU

SOFT DRINKS AND MINERALS

	1 litre	330ml
Highland Spring Sparkling Water 1ltr	2/75	1/50
Highland Spring Still Water 1ltr	2/75	1/50

FRANKLIN & SONS OF LONDON SINCE 1886 – DELICIOUSLY DIFFERENT SOFT DRINKS

	275ml
Lemon & English Elderflower with crushed Juniper	3/50
Strawberry & Raspberry	3/50
Apple and Rhubarb	3/50
Valencian Orange & Pink Grapefruit with Lemongrass	3/50
Brewed Ginger Beer	3/50
1886 Cola	3/50
British Dandelion & Handpicked Burdock with Star Anise	3/50

FENTIMANS ESTD 1905 – BOTANICALLY BREWED, EXQUISITELY CRAFTED MIXERS

	125ml		125ml
Soda Water	1/75	Ginger Beer	2/00
Tonic Water	2/00	Ginger Ale	2/00
Light Tonic	2/00	Bitter Lemonade	2/00
Pink Grapefruit Tonic	2/00	Rose Lemonade	2/00

BEERS, LAGERS AND CIDERS

	330ml
Harviestoun Bitter & Twisted Alva, Scotland Caramel Malt Blond ABV 4.2	4/50
Harviestoun Schiehallion Alva, Scotland Wheat Malt Lager ABV 4.8	4/50
Harviestoun Old Engine Oil Alva, Scotland Thick, Dark, Black Ale ABV 6.0	5/-
Brewgooder Clean Water Lager Ellon Scotland The Charitable Lager ABV 4.5	4/50
Pilsner Urquell Plzen, Czech Republic The "Original" Golden Pilsner ABV 4.4	4/50
St Stefanus Blonde Ghent, Belgium Bottle Fermented Blonde Ale ABV 7.0	5/50
Aspall Draught Cider Suffolk, England Bittersweet Apple Cider ABV 5.5	4/50

SPIRITS AND FORTIFIED WINES

VODKA

25ml

Stolichnaya Vodka Russian roots dating back to 1901 ABV 40	2/-
Reyka Vodka Iceland The World's first "Green" vodka ABV 40	3/25
Pincer Vodka Scotland Enthused with elderflower and milk thistle ABV 38	3/25
Holy Grass Vodka Scotland Scottish equivalent of bison grass ABV 41.5	3/75

WHISKY

25ml

The Famous Grouse Scotland This grouse became "Famous" in 1905 ABV 40	2/50
Monkey Shoulder William Grant's blended from 3 Speyside malts ABV 40	3/75
Auchentoshan American Oak Lowland Dry & long with sweetness ABV 40	4/-
Loch Lomond 12 Year Old Single Malt Highland ABV 46	4/50
Loch Lomond Inchmurrin 12 Year Old Single Malt Highland ABV 46	5/-
Tamdhu 10 Year Old Speyside Retro bottled from sherry casks ABV 40	5/-
Highland Park 12 Year Old Island This malt has a Viking soul ABV 40	5/-
Bruichladdich Laddie Islay 100% barley unpeated in style ABV 50	5/50

GIN

25ml

Greenalls London Dry Gin Smooth, crisp and easy going ABV 37.5	2/50
BLOOM London Dry Gin Featuring honeysuckle, pomelo & chamomile ABV 40	3/50
Bols Genever Holland Beautiful old fashioned unique in flavour ABV 42	3/50
Eden Mill Original Gin St Andrews Featuring sea buckthorn botanics ABV 42	3/50
Eden Mill Love Gin St Andrews Rose petal, goji berry & many others ABV 42	4/-
Eden Mill Golf Gin St Andrews Hickory & lemongrass ABV 42	4/-
Hendricks Gin Girvan Apothecary bottled with cucumber botanicals ABV 41	4/-
Rock Rose Caithness Northerly gin with locally grown botanicals ABV 41	4/-
Teasmith Gin Aberdeenshire Distilled with Ceylon black tea ABV 43	4/50
Orkney Gin Company Johnsmas Inspired by long midsummer evenings ABV 41	4/50
Drumshanbo Gunpowder Irish Gin Infused with grapefruit & tea ABV 43	5/-
Monkey 47 Schwarzwald Dry Gin Germany 47 botanicals and an ABV of 47	5/-

RUM

25ml

Pampero Blanco Venezuela White & smooth, aged for 2 years ABV 37.5	3/-
Pampero Anejo Especial Venezuela Dark, deep & intense ABV 40	2/75
The Kraken Black Spiced Rum Trinidad Rich deep and spicy ABV 40	3/-
Don Papa Rum Philippines Inspired by the story of Papa Isio ABV 40	4/-

OTHER SPIRITS, LIQUEURS & FORTIFIED WINES

	25ml	50ml	70ml
La Fee Parisienne Absinthe France ABV 68	5/-		
Woodford Reserve Bourbon	3/75		
Hennessy VS *** France ABV 40	3/75		
St Germain Elderflower Liqueur France ABV 20	3/25		
Disaronno Amaretto Italy	2/75		
Drambuie Scotland	3/-		
Tia Maria	2/75		
Cointreau	2/75		
Frangelico	2/75		
Baileys Irish Cream Liqueur Ireland ABV 17		4/-	
Aperol Italy ABV 11		4/-	
Gonzalez Byass Tio Pepe, Fino Sherry Spain ABV 15			4/50
Graham's Late Bottled Vintage Port Portugal ABV 20			5/50

WINES

WHITE WINE

	175ml	250ml	½ Btl	Btl
Bolla Soave, DOCC, Italy	4/25	6/25	8/75	
Luis Felipe Edwards Sauvignon Blanc, Rapel Valley, Chile	4/75	6/75	9/25	
Vinuva Organic Pinot Grigio, Terre Siciliane				19/25
Southern Rivers Sauvignon Blanc, Marlborough				23/75
Élevé Marsanne-Viognier, Pays d'Oc				19/75
Matthieu de Brully Les Arbeilles Chardonnay, Vin de France				22/75

ROSE WINE

	175ml	250ml	½ Btl	Btl
Rare Vineyards Cinsault Vieilles Vignes Rosé, Pays d'Oc	4/75	6/75		19/25

RED WINE

	175ml	250ml	½ Btl	Btl
Bolla Valpolicella, DOCC, Italy	4/25	6/25	8/75	
Luis Felipe Edwards Merlot, Rapel Valley, 2018, Chile	5/-	7/-	9/50	
Luis Felipe Edwards Gran Reserva Merlot, Colchagua Valley				22/75
Élevé Carignan Vieilles Vignes, Vin de France				19/75
Viña Collada Rioja				21/75
Salentein Barrel Selection Malbec, Uco Valley, Mendoza				29/75

SPARKLING WINE & CHAMPAGNE

	125ml	½ Btl	Btl
Villa Conchi Brut Selección, Cava	4/50		25/50
Conti D'Arco Brut, Prosecco			25/50
Bouché Père et Fils Cuvée Réservee Brut, Champagne	7/50	20/-	39/-
Bouché Père et Fils Brut Rosé, Champagne			44/50
Taittinger Nocturne, Champagne			57/50
Perrier-Jouët Grand Brut, Champagne			59/50

DESSERT WINE

	½ Btl
Floralis Moscatel Oro Catalunya, Torres	24/50



FRONT SALON

BACK SALON

GALLERY

SALON DE LUXE

BILLIARD ROOM

Retail Store

Exhibition

Learning & Education Centre

Boardroom

Audio Visual Suite

Rooftop Terrace

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www.mackintoshatthewillow.com