

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

WIFI—MACKINTOSHATTHEWILLOW

PASSWORD—cranston217



@mackintoshatthewillow



@mackintoshatthewillow



@atthewillow



@mackintoshatthewillow



www.mackintoshatthewillow.com

LUNCH SERVED 11.30AM-4.30PM

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 white or brown bread	£5.95
Kilmarnock Haggis Parcel (v option available) Kilmarnock haggis, neeps & tatties wrapped in feuilles de brick & light whisky cream sauce	£8.45
Scottish Morangie Brie Strudel (v/vg available) Served warm with spiced cranberry compote, rocket & balsamic glaze (v)	£6.95
Chicken Cock-a-Leekie Terrine Served with seasonal leaves, house dressing & toasted croutons	£7.95
Isle of Harris Gin, Citrus & Dill Cured Salmon (gf available) Served with rocket, baby capers, coriander & pink peppercorn dressing & mini Isle of Arran Oaties	£9.50

SALADS

Caesar Salad (gf available) 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

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 ~
Please note a 10% discretionary service charge is added to all bills

MAINS

Locally Sourced Scottish Salmon (gf) Baked salmon, creamed herb potatoes, seasonal green, wholegrain mustard & lemon cream sauce	£15.95
Orzo Pasta (v/vg) With sundried tomato, roast garlic, cherry tomatoes & baby spinach balsamic glaze pea shoots	£14.45
Traditional Scottish Mince and Tatties Served with creamed potatoes, roast carrots, onions and cream herb mash potatoes	£14.95
West Indian Sweet Potato Curry lightly spiced curry with sweet potatoes, cabbage, onion, tomatoes, red peppers & coconut milk Served with basmati rice	£14.95
- Add chicken	£2.00

SANDWICHES

Gluten Free Bread Available

Sandwich combo with your choice of homemade soup or skinny fries	£11.95
Scottish Smoked Salmon Open sandwich on lightly toasted sourdough with rocket & lemon & cream cheese	£9.50
"Reuben" Pastrami Beef & Pickle Open sandwich on lightly toasted sourdough with rocket & English mustard mayo	£9.50
Roasted Red Pepper Hummus (v/vg) Open sandwich on lightly toasted sourdough with rocket & sliced tomato	£8.50
Classic Egg Mayonnaise (v) Closed sandwich with rocket served on your choice of white or brown bloomer	£8.50
Smoked Applewood Cheese & Chutney (v) Closed sandwich with rocket served on your choice of brown or white bloomer	£8.95

TOASTIES

Gluten Free Bread Available—Served on bloomer

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
West Coast Mature Scottish Cheddar Cheese & Chorizo Toastie	£9.50

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CLASSIC AFTERNOON TEA
£28.00 PER PERSON

SAVOURIES

CLASSIC / VEGETARIAN / VEGAN

Haggis Bonbon with horseradish crème fraîche
Traditional Sausage Roll

SANDWICHES

CLASSIC

"Reuben" Pastrami, pickle, English mustard & honey mayo on a pretzel bun
West Coast of Scotland Smoked Salmon & lemon & dill cream cheese
Smoked Applewood & tomato chutney
Egg Mayo & rocket on a petit croissant

VEGGIE

Caramelised Onion & Butterbean Pesto on a pretzel bun
Cucumber & lemon & dill cream cheese
Smoked Applewood & tomato chutney
Egg Mayo & rocket on a petit croissant

VEGAN

Caramelised Onion & Butterbean Pesto on a pretzel bun
Cucumber & lemon & dill vegan cream cheese
Vegan smoked Applewood & tomato chutney
Roasted red pepper hummus with rocket on a petit croissant

SCONES

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

SPECIALITY CAKES

Lemon Macaroon
With a raspberry & white chocolate ganache

Salted Caramel Brownie Entremet

Carrot Cake
With crystallised ginger

Caramel and Banana Tart

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

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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)	£5.95

KIDS MENU

Available for kids aged 12 and under

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
Cheese & Tomato Toastie (v/gf available) Served with Fries (v/gf available)	£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

Traditional Warm Bread & Butter Pudding Served with marmalade ice cream	£6.95
Lemon Crème Brûlée Served with chocolate crackle & seasonal berries	£6.95
Tablet Cheesecake Served with Chantilly cream	£6.95
Selection of West Coast of Scotland Ice Creams & Sorbets (v/vg available)	£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 Cranberry Scones (v/vg/gf available) With clotted cream & homemade jam	£5.50

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