MACKINTOSH AT THE WILLOW

Welcome to Mackintosh at the Willow. Where possible all of our produce is locally & sustainably sourced & made in house by our talented kitchen team.



Served on bloomer

- Look out for the Mackintosh Rose to discover our team favourites!

STARTERS	
STARTERS	
Soup of the Day (v/vg/gf) Served with white or brown bloomer bread	£6.95
Haggis Scotch Egg A staff favourite! Served with mustard mayonnaise	£10.50
Scottish Smoked Salmon (gf available) With mixed leaves, fresh lemon & brown bloomer	£10.50
Wild Mushroom Fricassee with Poached Egg (v) With garlic and herbs on toast	£10.50
Wild Mushroom Fricassee (vg) With garlic and herbs on toast	£8.95
SANDWICHES Gluten Free Bread Available - Served with a side salad & coleslaw	
Minute Steak Sandwich on Ciabatta With rocket & caramelised onion jam	£13.95
Fish 'Finger' Sandwich Homemade fish goujons on ciabatta with home-made tartar sauce	£13.95
Club Sandwich 🥯	£13.95
Chopped Smoked Salmon Bagel With capers, dill, lemon zest and shallots	£13.95
A Classic Club—layers of bacon, chicken, tomato & lettuce	
Roasted Red Pepper & Hummus (v/vg) Served on bloomer	£11.95
Tuna Melt With onion served on bloomer	£11.95
Cheese & Tomato Croissant (v) Cheddar Cheese and Roast Tomato Chutney	£12.95
Why not add chicken?	£4.00
Ham & Cheese Toastie	£11.95

ADD A MUG OF SOUP OR SKINNY FRIES - £3.75

MACKINTOSH AT THE WILLOW CLASSICS

Baked Potato Your choice of two fillings:	£12.95
Cheese Savoury Mince Tuna Mayo Chicken Baked Beans Cream Cheese Haggis Veggie Haggis	
Add Peppercorn sauce	£2.95
Mack & Cheese (v)	£13.95
Traditional Fish & Chips (gf) Beer Battered North Sea Scottish sustainable haddock & chips, mushy peas & homemade tartar sauce	£15.95
Quiche of the Day Made using locally sourced fresh Scottish ingredients, served with a mixed leaf salad with house dressing & a side of coleslaw	£13.95
- Add a mug of soup or skinny fries	£3.75
Miss Cranston's Mince & Potatoes (gf) Locally sourced Scottish beef mince, with carrots, onion, turnip, served with buttery mashed potatoes	£14.95
SEASONAL SALADS & MAINS	
SEASONAL SALADS & MAINS	
Beetroot Salad (v)	£13.95
With whipped fetta, rocket and toasted walnuts	
Add chicken	£4.00
Chicken Pot Pie Served with chips or mash, & seasonal vegetables	£15.95
Seasonal Risotto (vg) Ask a member of the team for todays risotto	£14.95
	C
Bangers & Mash Served with Onion Gravy and garden peas	£14.95
SIDES	£4.95
Mack & Cheese (v)	
Side Salad (v/vg)	
Skinny Fries (v)	
Chunky Chips (v)	
Seasonal Vegetables (v/vg)	
Peppercorn Sauce	£2.95



DESSERTS

Treacle Tart (v) Homemade cinnamon ice-cream	£9.50
Pavlova (v) Pear, brown sugar mousse and meringue	£8.50
Sticky Toffee Sundae (v) Layers of vanilla ice-cream, sticky toffee sponge and sticky toffee sauce, topped with crème Chantilly and toasted almonds,	£10.50
Chocolate Fondant (v) Warm chocolate fondant, with a chocolate molten centre with homemade malt ice-cream	£8.50
Selection of West Coast of Scotland Ice Creams & Sorbets (v/vg available) Ask the team for todays selection	£6.00
Afternoon Tea Cake Selection (v/vg/gf/contains nuts)	£13.95
Afternoon Tea See full menu on the next page	n £34.00
Baked Alaska (v) Pumpkin ice-cream with a mandarin sorbet centre, covered with toasted Italian meringue	£10.50
DAILY BAKES	
Plain or Fruit Scones (v/vg/gf available) With clotted cream & homemade jam	£5.95
Carrot Cake (contains nuts) A moist & spicy cake with cinnamon, walnuts citrus zest & cream cheese frosting	£4.95
Victoria Sponge Classic layers of vanilla sponge, strawberry jam & whipped cream	£4.50
Vegan/GF Traybake of the day (vg/gf) Ask the team for todays selection	£4.50
Danish Pastry (v)/vg)	£3.95
GF Chocolate Brownie (gf)	£4.50
Homemade Shortbread (gf available) A buttery, crumbly Scottish biscuit—a classic!	£2.95

CLASSIC AFTERNOON TEA

- £34.00 PP

OUR AFTERNOON TEAS ARE MADE IN HOUSE BY OUR TALENTED KITCHEN TEAM

SAVOURY & SANDWICHES

Puff Pastry Nest

Mini Croissant

Roast Chicken, apple chutney & sage mayo

Cheddar, tomato chutney & rocket

Chopped Bagel

Smoked salmon, cream cheese, capers, dill

Pastrami Pumpernickel

Pastrami, sweet mustard and gherkins

SCONES

Bite-Sized Plain & Fruit Scones Served with Homemade Jam & Clotted Cream

SWEET

Pumpkin Pie

Topped with toasted Italian Meringue

Blackberry & Thyme Slice

Layered Blackberry Gel, Sponge & Thyme Infused Cream

Macaron

Banana, Chocolate & Salted Caramel & Custard

Entremets

Muscovado mousse and pear compote

Why not indulge in something extra special...?

Prosecco Afternoon Tea £40.00
Champagne Afternoon Tea £42.00
Gin Afternoon Tea £40.00

VEGETARIAN & VEGAN AFTERNOON TEA

- £34.00 PP

Our afternoon teas are made in house by our talented kitchen team

SAVOURY & SANDWICHES

VEGETARIAN & VEGAN

Chopped Bagel

Vegan cream cheese, beetroot, capers, dill, lemon zest & shallots

Cheese & Tomato

Cheddar & tomato chutney & rocket croissant

Hummus & Roasted Red Pepper

Served on bloomer

Spiced Falafel Wrap

With garlic tahini dressing, pickle & fresh salad

SCONES

Bite-Sized Plain & Fruit Scones

Served with Homemade Jam & Clotted Cream / Vegan Cream

SWEETS

VEGETARIAN & VEGAN

Pumpkin Pie

Pastry case filled with creamy spiced pumpkin baked custard

Blackberry & Thyme Slice

Layered Blackberry Gel, Sponge & Thyme Infused Cream

Macaron

Banana, Chocolate & Salted Caramel & Custard

Entremets

Pear & Muscovado

Why not indulge in something extra special...?

Prosecco Afternoon Tea £40.00
Champagne Afternoon Tea £42.00
Gin Afternoon Tea £40.00