

# THE WINDMILL

(Sample A La Carte Menu, subject to change)

## British 'Tapas' As a Snack, Starter For While you Wait....

|   |   |
|---|---|
| Home Baked Sour Dough, Butter 2                   | Scotch Egg with Black Pudding, Piccalilli 4     |
| Marinated House Olives 3                          | Salt and Pepper Squid, Soy Ponzu Sauce 7        |
| Salt Cod & Ginger Fish Cake, Garlic Aioli 6       | Cured Meat Plate, Pickles, Grilled Sour Dough 7 |
| Mini Chorizo Sausages, Worcestershire Sauce 4     | Crisp Radishes, Sauce Grebiche V 3              |
| Whole Baked Kent Camembert, Garlic & Thyme V 8    | Buttered White Asparagus, Hollandaise V 7       |
| Kentish Pea Soup, Crisp Bacon 4                   | Deville Whitebait, Lemon Mayonnaise 4           |
| Crisp Aubergines In Beer Batter, Bois Boudrin V 4 | Minted Lamb Meatballs, Tomato Sauce 5           |
| Heritage Tomato & Shallot Salad 4                 | Pea and Leak Risotto Balls with Parsnip Puree 4 |

*We recommend 3-4 snacks for 2 people to share if having as a starter*

### STARTERS ...

#### MUSSELS

Cooked in Kentish White Wine, 'Mariniere' with Garlic, Parsley  
& Cream Sauce, Warm Garlic Baguette starter 7, main course 13

#### SALMON

Hot Apple Wood Smoked Salmon with Chive Cream Cheese, Pickled Heritage Carrots & Tempura Samphire 8 ♥

#### BEETROOT

East Hall Beetroot Salad with Pickled Fennel, Golden Beetroot Ketchup & Goats Cheese Croquet 6 V

#### RAREBIT

Natural Smoked Haddock Rarebit with Leeks, Ashmore Cheddar Cheese & Toasted Sourdough 7

#### HAM HOCK

Pressed Ham Hock & Parsley Terrine with House Piccalilli Crispy Black Pudding & Poached Quail Eggs 7

#### SCALLOPS

Pan Fried Scottish Scallops, Chickpea, Tomato, Chorizo & Red Pepper Ragout, Baby Basil Leaves 11 ♥

#### DUCK

Smoked Duck Breast with Confit Egg Yolk, Pickled Grapes, Puffed Wild Rice & Red Sorrel Salad 7

V Denotes, Vegetarian

♥ Denotes dishes that are low in cholesterol, salt & fats

*Because The Windmill only uses ingredients in their prime, the menu can change as often as the weather they're grown in.  
Please be understanding if something is unavailable*

*A discretionary service charge of 8% will be added to your bill.  
Food Allergies and intolerances- please speak to one of our front of house team when ordering*

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## MAIN COURSES

### STEAKS

40 Day Dry Aged Welsh Black Beef with Triple Cooked Chips, Grilled Garlic Scented Mushroom

Rib Eye 24  
Sirloin 28

Chateaubriand **For two to share** 60

Choose from the Following Sauces...

Kentish Blue Cheese

Peppercorn

Red Wine

### FISH & CHIPS

Deep Fried Whitstable Bay Beer Battered Fish, Triple Cooked Chips, Crushed Minted Peas, Tar Tar Sauce 14

### LAMB

Roast Salt Marsh Lamb Rump with Cumin Carrots, Wild Cabbage, Lamb Dripping Potatoes,  
Hawthorne Berry Sauce 17.50

### LIVER

Pan Fried Calf's Liver with Sage Infused Cabbage, Slow Cooked Onions, Creamed Mashed Potatoes,  
Devil Sauce with Madeira Shallots 16

### POLLOCK

Roast Fillet of Pollock with Braised Baby Gem Lettuce, Cream Mashed Potatoes, Chive & Mussel Butter Sauce 17

### PORK

Slow Cooked Saddle Back Pork Belly with Grilled Hispi Cabbage, Yorkshire Rhubarb Ketchup, Cider Sauce 17 ♥

### PLAICE

Whole Brixham Plaice Pan Fried with Buttered Chard, Buttered New Potatoes & Caper Brown Butter 17 ♥

### ARANCINI

Pea & Leek Risotto Balls with Parsnip Puree, Baby Watercress 14 ✓

### BURGER

Grilled Beef Burger with Toasted Brioche Bun, Crisp Lettuce, Beef Tomato, Fried Onions & Gherkins, served with  
Coleslaw, Chips & Burger Sauce 14

Add Cheese or Grilled Bacon for 1 each

### SIDE DISHES

Grilled Hispi Cabbage ♥

Star Anise Brasied Carrot

Macaroni Cheese 4

Local Kale ♥

All at 3

Hand Cut Triple Cooked Chips

Smoked Mash Potatoes

French Fries

Broccoli with Toasted Almond ♥

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## DESSERTS

### BROWNIE

Pecan Brownie with Dark Chocolate Espuma, Milk Sorbet & Salted Caramel 7

### RHUBARB

English Rhubarb, Cream Cheese Mousse & Toasted Meringue 7

### CRUMBLE

Rubens Apple Crumble with Almond Biscuit & Cinnamon Ice Cream 6

### SOUFFLÉ

Passion Fruit Soufflé with Coconut Biscuit, Coconut Sorbet 8

*(Please allow 20 minutes cooking time)*

### CARROT CAKE

East Hall Farm Carrot Cake with Cream Cheese Icing & Toasted Walnuts 6

### CHEESE PLATE

Selection of Kentish Cheeses, Served with Rhubarb Chutney & Warm Walnut Bread 9

### ICE CREAM & SORBET

A Selection of Ice Cream & Sorbet 5

*Please ask for today's selection*

Choice of Coffee served with Home-made Sweets 3.50

Liqueur Coffee

All at 6

## DESSERT WINE

|  |    |
|--|----|
| Moscato, Maculan, Dindarello, Veneto, Italy      | 6  |
| Sauternes, La Fleur D'or, France                 | 7  |
| Tokaji 'Cuvee Sauska, Hungary 2003 (50cl bottle) | 50 |

## FORTIFIED

|                            |   |
|----------------------------|---|
| Taylors LBV                | 5 |
| Madalena Vintage port 1996 | 9 |
| Cuesta Fino Sherry         | 4 |

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## **CHILDREN'S MENU.....**

Available for children up to 7 years old

Fish Gougons, Chips, Peas & Tar Tar Sauce 6

Ham, Egg & Chips 6

Beef Burger Lettuce, Tomato, Red Onion & Chips 7

Soup of the Day, Warm Baguette 5

Macaroni Cheese 5

Mini Steak & Chips, Peas 7

Grilled Chicken Strips, Chips, Peas 6

Roast Chicken or Beef (served on Sundays) 7  
Served with Roast potatoes, Vegetables & Yorkshire pudding

*We have a wide range of Ice creams available made fresh daily 4*

*We can make any dish from the main menu smaller and simplify it to meet  
The children's requirements*

## **JOIN US FOR.....**

### **LUNCH**

MONDAY TO SATURDAY 12 - 3PM

2 CHOICE SET LUNCH MENU

2 COURSES 13

3 COURSES 15

### **SUNDAY BRUNCH**

Midday – 7pm

ROAST 14

CHILDREN AGED 7 & UNDER EAT FREE (one child per adult)

### **TUESDAYS STEAK NIGHT**

STEAK FOR 2 & A CARAFE OF WINE

£28 for 2 people

### **THURSDAYS**

FISH & CHIPS FOR £5

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