



The Windmill Weald

STARTERS & BITES

BREAD & OLIVES	(VE)	8.	ARANCHINI BALLS	(GF)	8.
<i>Selection of warm breads served with hummus and Mediterranean olives.</i>			<i>Hickory smoked beef brisket risotto balls served with chili jam.</i>		
HOMEMADE SOUP OF THE DAY	(GF)	6.5	DEEP FRIED BREADED BRIE	(V)	7.
<i>Locally sourced ingredients served with warm bread roll and butter.</i>			<i>Panko fried served with homemade cranberry chutney.</i>		
CLASSIC PRAWN COCKTAIL		7.5	TIGER PRAWNS & CHORIZO	(GF)	8.5
<i>Locally sourced pan fried with chorizo in a chili, garlic & smoked paprika olive oil.</i>			<i>Quite simply served with brown bread.</i>		
			SHARING NACHOS	(V)	9.
			<i>Oven baked tortilla chips with melted cheese, guacamole, sour cream, jalapenos and salsa</i>		

MAINS

8oz SIRLOIN STEAK	(GF)	21		
<i>Served with roasted Portobello mushroom, tomato and chunky chips. with a choice of peppercorn sauce, garlic butter or Bearnaise</i>				
TIGER PRAWN & CHORIZO LINGUINE		13.5		
<i>Seared tiger prawns with chorizo, wild mushrooms toasted peanuts tossed in a honey cream sauce.</i>				
LAMB KOFTA	(GF)	14.5		
<i>Homemade spiced lamb koftas served with Greek feta salad, humus, authentic chili sauce & warm tortilla bread</i>				
ROASTED CRISPY PORK BELLY	(OPT GF)	14.5		
<i>Served with seasonal veg, creamy mash with a red wine jus.</i>				
BBQ RIBS	(GF)	14.5		
<i>1/2 rack of ribs roasted in homemade BBQ sauce served with sweet. potato fries & green salad</i>				
BREADED CHICKEN WRAP		12		
<i>Panko breaded chicken breast wrap, with salad, fresh red slaw, tabasco mayo & crispy French fries</i>				
COOL & CREAMY ADVOCADO SALAD	(GF) (VE)	11		
<i>Avocado, sun dried tomatoes, chickpeas, rocket and mixed baby leaf salad with a wholegrain mustard & maple syrup dressing (add haloumi + 3)</i>				
HOMEMADE LAMB MOUSSAKA		13.5		
<i>Minted yoghurt & salad</i>				
LASAGNA		12.5		
<i>Homemade beef lasagna with garlic bread and salad</i>				
RISOTTO	(VE)	13.		
<i>With artichoke, asparagus, green peas and parmesan or vegan cheese.</i>				

PUB CLASSICS

WINDMILL BURGER	(OPT GF)	14
<i>Homemade beef burger, with crispy French fries, fresh lettuce, tomato, gherkins & a red onion jam (add cheese, egg or bacon + 1 each)</i>		
LARKINS BATTERED FISH & CHIPS	(OPT GF)	14.5
<i>Larkins battered traditional fish & chips, served with garden peas. accompanied by a side of homemade tartare sauce.</i>		
SCAMPI & CHIPS		11
<i>Whole tail breaded scampi, served with chunky chips, garden peas. & a side of homemade tartar sauce</i>		
HOMEMADE STEAK & ALE PIE		14
<i>Homemade steak & ale, served with creamy mash, seasonal veg & rich gravy.</i>		
TRADITIONAL HAM, EGG & CHIPS	(OPT GF)	14
<i>Honey glazed gammon, 2 fried eggs, served with chunky chips.</i>		
FISH CAKE		14
<i>Haddock, salmon, cod & prawn fish cake with Romesco sauce, served with Asian slaw and potato & horseradish sauce.</i>		
SAUSAGE & MASH		12
<i>Cumberland sausages with creamy mash, served with onion gravy.</i>		

Baquettes

All baguettes come with salad, red slaw and crisps.

Fish finger & Tartar sauce		8.5
Ham salad		7.
Cheese & Pickle		7.
Cumberland sausage & Red onion jam		7.5
Prawns in Marie Rose sauce		8.
Brie, Bacon & Cranberry		8.
Avocado, sundried tomato & red onion	(VE)	7.5

Kids Menu

Breaded chicken breast fries & peas		6.5
Fish & chips with peas		6.5
Sausage chips & peas		6.5
Burger & chips		6.5
Hummus, carrot sticks & cucumber		5.

GF = Gluten free

V = Vegetarian

VE = Vegan

Please make your server aware of any allergies or special dietary requirements

