The Windmill Weald

STARTERS & BITES

BREAD & OLIVES (V) 8.
Selection of warm breads served with hummus and Mediterranean olives.

HOMEMADE SOUP OF THE DAY (GF) 6.5
locally sourced ingredients served with warm bread roll and butter.

TIGER PRAWNS & CHORIZO (GF) 8.5
locally sourced pan fried with chorizo in a chili, garlic & smoked paprika olive oil.

ARANCINI BALLS (GF) 8.
Hickory smoked beef brisket risotto balls served with chili jam.

DEEP FRIED BREADED BRIE v (V) 7.
panko fried served with homemade cranberry chutney.

CLASSIC PRAWN COCKTAIL 7.5
quite simply served with brown bread

SHARING NACHOS (V) 9
oven baked tortilla chips with melted cheese, guacamole, sour cream, jalapenos and salsa

ROASTS

Pork, Lamb, Turkey or Beef 16
Gammon or Nut Roast + 2.5 for sausage 15

Add a side of cauliflower cheese 4.5

All served with potatoes, carrots, parsnips, savoy cabbage, leek, peas, Yorkshire pudding and gravy.

MAINS

8oz SIRLOIN STEAK (GF) 21
served with roasted Portobello mushroom, tomato and fat chips.
with a choice of peppercorn sauce, garlic butter or Bearnaise

LAMB KOFTA (GF) 14.5
homemade spiced lamb koftas served with Greek feta salad, humus,
authentic chili sauce & warm tortilla bread

BBQ RIBS (GF) 14.5
1/2 rack of ribs roasted in homemade BBQ sauce served with sweet,
potato fries & green salad

HOMEMADE LAMB MOUSSAKA 13.5
Minted yoghurt & salad

FISH CAKE 14
Haddock, Salmon, Cod and prawn fish cake served with Romesco sauce, an Asian slaw and a potato salad with
horseradish sauce.

WINDMILL BURGER (GF) 14
Homemade beef burger with crispy French fries, fresh lettuce, tomato, gherkins & a red onion jam (add cheese, egg
or bacon + 1 each)

LARKINS BATTERED FSH & CHIPS 14.5
Larkins battered traditional fish & chips, served with garden peas & a side of homemade tartar sauce.

HOMEMADE STEAK & ALE PIE 14
Homemade steak & ale pie served with creamy mash, seasonal veg and onion gravy.

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