



SUNDAY 12th JUNE

STARTERS

Pulled Pork Croquette

with pickled vegetables and chipotle ketchup 7.95

King Prawn, Cherry Tomato & Avocado Bruschetta *vg option* 8.25

Salmon & Beetroot Two Ways *gf*

Confit & hot smoked salmon with dressed heritage beets and a horseradish crème fraiche 8.25

Antipasti *v*

Houmous, pitta bread, olives, artichoke heart and roasted pepper 7.25

MAINS

Fish Pie *gf*

With salmon, smoked haddock and King prawns in a creamy white wine sauce topped with buttered sliced potatoes and served with a vegetable medley 17.95

Roasted Butternut Squash Risotto *gf vg option*

Topped with slow baked cherry tomatoes, toasted seeds, crispy sage & ricotta cheese 12.95

Asian Chicken Satay Salad *gf vg option*

Asian dressed vegetables topped with marinated chicken skewers and satay sauce 13.95

Chefs Curry *v option*

Please ask your server for the option today 13.95

ROASTS

All served with Roast Potatoes, Yorkshire Puddings, Maple Roasted Parsnips, Cauliflower Cheese & Seasonal Vegetables

Trio of Roast – pick any three options from the below 17.95

Roast Glazed Gammon 15.50

Roast Shoulder of Pork 15.50

Roast Leg of Lamb 16.50

Roast Topside of Beef 16.50

Butternut Squash & Beetroot Wellington *vg* 15.50

SIDES & NIBBLES

Cheese & jalapeno bites 5.95 | Asian slaw *gf* 5.95 | Whitebait & Aioli 5.95 | Loaded Fries (Smoked Bacon & Cheese) *gf* 5.95

Skinny Fries/Chunky Chips (Add Cheese +£1.00) *gf* 3.25 | Sweet Potato Fries *gf* 3.95

Garlic Bread (Add Cheese +£1.00) 3.25 | Dressed Mixed Salad *gf* 3.75 | Onion Rings 3.75

Olive Oil & Balsamic with Bread 3.95 | Bowl of Olives *gf* 3.25

Please ensure you inform your service of any food allergies, intolerances or special dietary requirements at time of ordering.

The kitchen at The Windmill Inn is operated by The Millstone Restaurant