

# MENU



THE  
**WINDMILL INN**

**DRINK - FOOD - ROOMS**

# Early Bird Menu

2 COURSES FOR £15.00 • 3 COURSES FOR £18.00

Monday-Friday • 12:00-13:30

## STARTERS

**Wild Mushroom Truffle Arancini** v • df, vg available  
served with garlic mayo & mixed leaf salad

**Shredded Duck Bon Bon** df  
served with Asian style salad, plum & hoisin sauce

**Vegetable Noodle Soup** vg and gf  
served in a pickle chilli ginger broth

## MAINS

**Sweet Potato & Chickpea Curry** gf, df, v, vg  
served with sticky rice, gherkin salsa, garlic naan bread

**Vegan Bourginion** gf, df, v, vg  
served with mustard mash, tenderstem broccoli, vegetable gravy

**Honey Roast Ham, Egg & Chips** gf  
served with mixed leaf salad

**Scampi & Chips**  
served with tartare sauce, garden peas

**Chicken Schnitzel** gf, df available  
served with garlic butter, skinny fries, peppercorn sauce, salad

## DESSERTS

**Trillionaire Chocolate Caramel Tart** gf, df, v, vg  
served with vegan vanilla ice cream

**Jam Roly Poly**  
served with vanilla custard

**Ginger & Cinnamon Sticky Toffee Pudding**  
served with butterscotch sauce, vanilla ice cream

# Starters, Sandwiches & Sides

## STARTERS

**Smoked Mackerel Fillet** *gf, df* £9.50  
served with pickled apples, celeriac remoularde, rocket salad

**Wild Mushroom Truffle Arancini** *v • df, vg available* £8.50  
served with garlic mayo & mixed leaf salad

**Shredded Duck Bon Bon** *df* £9.00  
served with Asian style salad, plum & hoisin sauce

**Vegetable Noodle Soup** *gf, df, v, gf* £8.00  
served in a pickle chilli ginger broth

**Homemade Ricotta & Squash Ravioli** *v* £9.50  
served on a creamy cheese sauce topped with basil oil

## SANDWICHES

Served 12:00-2.45pm Mon to Fri; 12:00-4:30pm Sat

All served with skinny fries & a choice of ciabatta (*vg/df*), cheese (*v*) or multi-seed oval roll (*vg/df*).

Gluten free bread available on request

**Sausage & Red Onion Marmalade** *df* £9.95

**Halloumi, Avocado & Red Pepper** *v* £9.50

**Grilled Chicken & Crispy Bacon** *df* £10.00

**Falafel, Red Onion & Avocado** *df, v, vg* £8.50

**Jumbo Fish Finger & Tartare Sauce** *df* £9.50

## SIDES

**Seasonal Vegetables** *gf* £4.00

**Curly Fries** £4.50

**Skinny Fries/Chunky Chips** *gf* £4.25 (add cheese £1.00)

**Onion Rings** £4.50

**Garlic Bread** £4.50 (add cheese £1.00)

**Loaded Fries** with smoked bacon & cheese *gf* £6.50

**Loaded Curly Fries** topped with buffalo sauce & blue cheese sauce £7.95

**Truffled Fries** with padano cheese *gf* £6.50

**Ciabatta, Olive Oil & Balsamic** £3.95

**Bowl of Olives** *gf* £3.95

**Mac & Cheese Bites** £7.25



# Mains & Burgers

## MAINS

**Confit Duck Leg** gf £19.50 

served with fondant potato, hispi cabbage & leek, blackberry sauce

**Panfried Seabass** gf, df £20.00 

on a bed of crushed new potatoes served with lightly spiced creole sauce, tenderstem broccoli

**Roast Pork Belly** gf £21.00 

served with potato mash, rainbow chard, maple-glazed baby carrots, cider gravy

**Sweet Potato & Chickpea Curry** gf, df, v, vg £17.00 

served with sticky rice, gherkin salsa, garlic naan bread

**Vegan Bourginion** gf, df, v, vg £16.95 

served with mustard mash, tenderstem broccoli, vegetable gravy

**Pan Roasted Cod Red Thai Curry** gf, df £22.00 

served with sticky rice, pak choi & bean sprouts

**Honey Roasted Ham, Egg & Chips** gf, df £17.45

served with mixed leaf salad

**Haddock Fish & Chips** gf £18.00

served with tartare sauce, garden peas

**Chicken Schnitzel** gf, df available £17.45

served with garlic butter, skinny fries, peppercorn sauce, salad

## BURGERS

**Panfried Chicken Breast Burger with Bacon Jam & Cheese** gf available £18.00

served with fries & coleslaw

**8oz Brisket Burger** gf available £19.00

served with fries & coleslaw

**Falafel Burger** v • gf, df, vg available £17.00

served with fries & smashed avocado

**Halloumi Burger with Sweet Chilli Roasted Red Pepper** v • gf available £18.00

served with fries & coleslaw

Add **cheese** (+£1.50) or **bacon** (£1.50) to any burger.

Vegan & Gluten Free buns available on request.

# Desserts & Wine Pairings

## DESSERTS

**Trillionaire Chocolate Caramel Tart** gf, df, v, vg £8.75 • served with vegan vanilla ice cream

**Baileys Crème Brulée** v, gf available £8.75 • served with shortbread biscuit

**Jam Roly Poly** v £9.00 • served with vanilla custard

**Honeycomb Chocolate Bomb** gf, v £9.00 • served with chantilly cream, strawberries

**Ginger & Cinnamon Sticky Toffee Pudding** gf, v £8.75 • served with butterscotch sauce, vanilla ice cream

## SELECTED WINES

**Curious Kiwi Sauvignon Blanc** (New Zealand) pairs with **Panfried Seabass**

A refreshing Sauvignon Blanc from one of the largest and more well known producers in Marlborough.

Expect elderflower, lemon and passion fruit notes.

£6.75 • £8.50 • £11.75 • £35.00

**Saverio Faro Grillo** (Italy) pairs with **Sweet Potato & Chickpea Curry**

Rich aromas of stone fruits, herbs and flowers. The palate shows a touch of salty flavour plus notable freshness giving great drinkability.

£5.25 • £7.00 • £9.50 • £28.00

**Conde De Castille Blanco Rioja** (Spain) pairs with **Pan Roasted Cod Red Thai Curry**

A balance of floral and fruit aromas. Pear notes alongside quince with cream and honey in the background.

Mineral nuances bring complexity and intensity.

£6.25 • £8.25 • £11.10 • £33.00

**Camino Acero Malbec** (Chile) pairs with **Vegan Bourginion**

This is an elegant juicy Malbec with lots of pure blackcurrant fruit character. A little grip of tannin helps balance the wine.

£5.05 • £6.75 • £9.05 • £27.00

**Toast & Honey Pinot Noir** (USA) pairs with **Roast Pork Belly**

Formidable Californian Pinot Noir. Red fruit dominant with cherry and raspberries on the nose, baking spices come through to join the fruit on the palate and linger on the finish.

£7.50 • £10.25 • £13.55 • £40.00

**Famiglie Venete Valpolicella Ripadso Superioer** (Italy) pairs with **Confit Duck Leg**

Valpolicella Ripasso is made from fresh Corvina grapes, re-fermented with semi-dried ex-Amarone grape skins. The dried grapes add a touch of sweetness and body, making this famously bold.

£7.75 • £10.50 • £13.90 • £41.00

Wine Prices are for 125ml, 175ml, 250ml or a bottle. • See the wine list for more details.

GF - Gluten Free • DF - Dairy Free • V - Vegetarian • VG - Vegan • Please advise a staff member of any allergies or intolerances