

The Windmill

A Warm Welcome to the Windmill

Boxing Day 2018

£29.95 per person for 3 courses

British Small Plate Menu

As a Snack, Starter or While You Wait....

Home Baked Bread Rolls, Butter 2	Scotch Egg with Black Pudding, Piccalilli 4
Marinated House Olives 3	Salt and Pepper Squid, Soy Ponzu Sauce 7
English Cured "Parma Ham" 7	Warm Mini Chorizo Sausage, Worcestershire Sauce 4
Whitstable Rock Oysters ♥ 3 (each)	Windmill Pork Scratchings, Apple Sauce 4
Whole Baked Kent Camembert, Garlic & Thyme ▼ 9	Deville Whitebait, Lemon Mayonnaise 4
Monkfish Scampi, Citrus Mayonnaise 7	Scrambled Duck Eggs, Truffle, Toasted Soldiers 4
Pigs in Blankets, Cranberry Dip 4	Spiced Aubergines, Tomatoes & Chickpeas ♥ ▼ 4

*We recommend 3-4 snacks for 2 people to share if having as a starter
Each dish will be served when ready*

Starters...

CHARCUTERIE

Dry Cured Ham, Mortadella, Kentish Cheeses, Winter Pickles, Charred Sourdough

BEETROOT

Textures of Beetroot, Smoked Hazelnuts, Goats Curd, Walnut Emulsion ▼

SALMON

Citrus Cured Salmon, Fennel & Apple Salad, Smoked Yoghurt Dressing

SCALLOPS

Pan Fried Rye Bay Scallops, Curried Cauliflower, Capers & Raisin Dressing (£4 supplement)

BENEDICT

Poached Free Range Egg, Toasted English Muffin, Local Ham, Hollandaise

SOUP

Parsnip & Pear Veloute, Kentish Blue, Parsnip Crisps

MUSSELS

Cooked in Kentish White Wine, 'Mariniere' with Garlic, Parsley
& Cream Sauce, Warm Garlic Baguette Starter 7, Main Course 13

▼ *Denotes, Vegetarian*

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

All Prices are inclusive of 20% VAT.

***To the best of our knowledge, no genetically modified Ingredients are used in our cooking.
Food Allergies and intolerances- please speak to one of our front of house team when ordering
A discretionary service charge of 10% will be added to your bill.***

Please note these menus are subject to change due to availability and seasonality

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Main Courses...

GAMMON

Honey Glazed Gammon, Spiced Red Cabbage, Caramelised Apple, Creamed Potato, Madeira Sauce

VENISON

Roast Haunch of Staplecross Venison, Slow Cooked Shoulder Pithivier, Beetroot, Parsnip, Sloe Gin Sauce (£6 Supplement)

LAMB

Roast Rump of Romney Saltmarsh Lamb, Cannelloni of Shoulder, Sweet Potato, Cumin, Leek, Lamb Jus

COD

Roast Fillet of Atlantic Cod, Kentish Greens, Violet Potatoes, Scampi, Hollandaise

SEA BREAM

Grilled Gilt Head Sea Bream, Sautéed Potatoes, Celeriac Puree, Pickled Samphire

GNOCCI

Butternut Squash Gnocchi, Salsify, Wild Mushroom, Poached Duck Egg, Twineham Grange Gratin **V**

FISH & CHIPS

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

STEAKS

BETHERSDEN REARED DRY AGED BEEF

Sirloin

£6 supplement

Fillet

£10 supplement

Triple Cooked Chips, Grilled Portabello Mushroom, Onion Rings Watercress

Choose from the Following Sauces...

Blue Cheese

Peppercorn

Red Wine

BURGER

Grilled Beef Burger with Toasted Brioche Bun, Crisp Lettuce, Beef Tomato & Gherkins, served with Chili & Tomato Salsa, French Fries & Burger Sauce

Melted Blue Cheese or Grilled Bacon for 1.50 each

Crushed Avocado 2.00

Side Dishes

All at 3.75

Honey Roast Parsnips

Creamed Sprouts and Bacon ♥

Macaroni Cheese

Kentish Greens, Shallot butter ♥

Hand Cut Triple Cooked Chips

Duck Fat Roast Potatoes

Thin Chips

Pigs in Blankets

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Desserts...

PEAR

Poached Pear & Frangipane Tart, Calvados Ice Cream

SOUFFLE

Passionfruit Souffle, White Chocolate Ice Cream

BREAD AND BUTTER

Panetonne and Butter Pudding, Rum & Raisin Ice Cream

STICKY TOFFEE

Sticky Toffee Pudding. Spiced dates, Butterscotch, Malted Milk Ice Cream

CHOCOLATE

Dark Chocolate Tart, Pedro Ximinez Caramel, Griottine Cherries, Honeycomb Ice Cream

CHRISTMAS PUDDING

"Windmill" Christmas Pudding, Whisky Ice Cream, Brandy Sauce

CHEESE

Selection of Kentish Cheeses, Seasonal Chutney, Local apple, Truffled Honey, Quince, Toasted Fruit Loaf (£3 Supplement)

SORBET SELECTION

Today's Selection... Strawberry, Raspberry, Blackberry

Choice of Coffee served with Home-made Sweets 4.50

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 7

Ham, Egg & Chips 6

Beef Burger Lettuce, Tomato, Fried Onions & Chips 7

Soup of the Day, Warm Baguette 5

Macaroni Cheese 5

Mini Steak & Chips, Peas 8

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.....

LUNCH

MONDAY TO FRIDAY 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 NIGHT

FISH & CHIPS FOR £7.50

LOBSTER & GLASS OF PROSECCO £20

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