

The Windmill

(Sample Menu)

A Warm Welcome to the Windmill

British Small Plate Menu

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

Home Baked Breads, Butter 3	Scotch Egg with Black Pudding, Piccalilli 6
Marinated House Queen Olives ④ GF 3	Grilled Baby Back Pork Ribs, BBQ Sauce 6
Houmous, Cumin Crackers, Tomato Salsa ④ 5	Whitstable Rock Oysters ♥ GF 3 (each)
Mini Chorizo with Worcestershire Sauce 6	Devilled Whitebait, Garlic Aioli 8
Vegetable Tempura, Avocado Pesto 6 V	Grilled King Prawns, Garlic & Ginger GF 8
Lamb & Cumin Meatballs, Tomato Ragout GF 7	
Salt and Pepper Squid, Citrus Ponzu Sauce 8	

We recommend 3-4 snacks for 2 people to share if having as a starter

Each dish will be served when ready

Starters...

MUSSELS

Cooked in Kentish White Wine, 'Mariniere' with Garlic, Parsley & Cream Sauce,
Warm Garlic Bread Starter 8 Main Course 15 ♥

SALAD

Heirloom Tomatoes, Burrata Cheese, Aged Balsamic Vinegar, Olive Oil and Garlic Croutons ♥ 8.5

SOUP

Roasted Red Bell Pepper and Heirloom Tomato Soup 7 ▼

CAMEMBERT

Whole Baked Camembert with Garlic & Thyme, Fig Chutney, Warm Baguette 9.5 ▼

TUNA

Tuna Carpaccio, Avocado, Horseradish, Mango, Chilli, Blood Orange & Red Endive Salad 10.5 ♥ GF

SCALLOPS

Roast Scallops with Charred Corn Purée, Chorizo Jam & Prosciutto Crisps, Parsley Oil 12.5 GF

HUMMUS

Charred Broccoli, Avocado, Hummus and a Soft Poached Egg 8 ▼

▼ Denotes, Vegetarian ♥ Denotes dishes that are low in cholesterol, salt & fats GF Gluten Free

Because The Windmill only uses ingredients in their prime, the menu can change as often as the weather they're grown in. Please be understanding if something is unavailable

**A discretionary service charge of 10% will be added to your bill.
Food Allergies and intolerances- please speak to one of our front of house team when ordering**

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Main Courses...

BEEF

Roast Sirloin of Beef served with Buttered Hispi Cabbage, Swede Mash
East Hall Farm Vegetables, Duck Fat Roast Potatoes, Yorkshire Pudding & Red Wine Sauce 17

LOIN OF PORK

Roast Loin of Pork, Served with Buttered Hispi Cabbage, Swede Mash
East Hall Farm Vegetables, Duck Fat Roast Potatoes, Yorkshire Pudding & Red Wine Sauce 16

LAMB

Roast Leg of Salt Marsh Lamb served with Buttered Hispi Cabbage, Swede Mash
East Hall Farm Vegetables, Duck Fat Roast Potatoes, Yorkshire Pudding & Red Wine Sauce 17

WHOLE OR HALF GRILLED SPATCHCOCKED CHICKEN

To Share served with Buttered Hispi Cabbage, Swede Mash
East Hall Farm Vegetables, Duck Fat Roast Potatoes, Yorkshire Pudding & Red Wine Sauce
28 (for two) / half 14

RISOTTO

Wild Mushrooms Risotto **V**

FISH & CHIPS

Deep Fried Whitstable Bay Beer Battered Fish, Triple Cooked Chips, Crushed Minted Peas,
Tartar Sauce 15

SEA BASS

Roast Sea Bass Fillet, Boulangère Potatoes, Spinach, Celeriac Purée 19

BURGER

Grilled Home-Made Beef Burger, Toasted Bun, Lollo Rosso, Beef Tomato, Gherkins, Tomato Salsa,
French Fries & Burger Sauce 15.5
Add Melted Blue Cheese or Grilled Bacon for 1.50 each

Side Dishes...

All at 3.75

Cauliflower Cheese

Roasted Red Peppers Macaroni Cheese

Roast Potatoes

Crisp Sweet Potato Fries

Selection Of Vegetables

Thin Chips

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To the best of our knowledge, no genetically modified Ingredients are used in our cooking

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Desserts...

PAVLOVA

Strawberry Pavlova, Fresh Strawberries, Chantilly Cream, Strawberry Sorbet 7.5

TART

Kentish Strawberry and Crème Patissiere Tart with Basil Ice Cream 7.5

CHOCOLATE

Chocolate Mousse, Espresso Granita, Cappuccino Cream 8

PANNA COTTA

Blueberry Pannacotta, Meringue, Honeycomb & Candied Lemon 7

CHEESECAKE

Passion Fruit & White Chocolate Cheesecake, Orange Sorbet 8.5

SORBET SELECTION

Today's Selection... Strawberry, Raspberry, Blackberry, 5

Choice of Coffee served with Home-made Sweets 3.75

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	16
Cuesta Fino Sherry	4

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Children's Menu...

Available for children up to 7 years old

Ham, Egg & Chips 6

Chicken Strips, Fries & Peas 6

Soup of the Day, Warm Baguette 5

Macaroni Cheese 5

Mini Steak & Chips, Peas 8

Roast Beef or Pork Loin (served on Sundays)

Served with Roast potatoes, Vegetables & Yorkshire Pudding 7

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 15

3 COURSES 17

TUESDAYS STEAK NIGHT

SERVED FROM 5.30-9.30PM

STEAK FOR 2 & A CARAFE OF WINE

£28 for 2 people

THURSDAYS NIGHT

SERVED FROM 5.30-9.30PM

FISH & CHIPS FOR £7.50

SUNDAY BRUNCH

MIDDAY – 5.30pm

ROAST FROM 16

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