

The Windmill

A Warm Welcome to the Windmill

British Small Plate Menu

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

Home Baked Breads, Butter 2	Scotch Egg with Black Pudding, Piccalilli 4
Salt and Pepper Squid, Sweet Chilli Jam 6	Marinated House Olives V GF 3
Crisp Cornish Brie, Rhubarb Ketchup V 5	Lamb & Cumin Meatballs, Tomato Ragout GF 7
Chorizo Sausage Rolls, Saffron Aioli 5	Sweet & Sour Kentish Cockles 5
Whitstable Rock Oysters V GF 3 (each)	Malt Glazed Ham, Mustard, Toasted Sourdough 5

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

Starters...

HAM HOCK

Ham Hock & Dry Cured Ham Terrine, Celeriac Remoulade, Apple, Chargrilled Sourdough 8

SOUP

Broccoli Veloute, Toasted Almonds, Goats Cheese 7 **V GF**

TOMATO

Warm Salad of Heritage Tomato, Basil, Canterbury Cobble, Parmesan Crisps, Olives & Mozzarella 7 **V**

DRY CURED HAM

Dry Cured Ham, Glazed Figs, Rocket & Parmesan Salad, Balsamic Reduction 7

GRAVADLAX

Citrus Cured Salmon, Beetroot, Smoked Yoghurt, Lemon Vinaigrette **GF** 8

MUSSELS

Cooked in Kentish White Wine, 'Mariniere' with Garlic, Parsley
& Cream Sauce, Warm Garlic Bread 7 **V**

V Denotes, Vegetarian **V** 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 Braised Cabbage, Swede Mash
East Hall Farm Vegetables, Duck Fat Roast Potatoes, Yorkshire Pudding & Red Wine Sauce 15

PORK

Roast Loin of Pork served with Braised 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 Braised Cabbage, Swede Mash
East Hall Farm Vegetables, Duck Fat Roast Potatoes, Yorkshire Pudding & Red Wine Sauce 17

WHOLE CHICKEN

To Share served with Braised Cabbage, Swede Mash
East Hall Farm Vegetables, Duck Fat Roast Potatoes, Yorkshire Pudding & Red Wine Sauce 28
(For Two)

FISH & CHIPS

Deep Fried Whitstable Bay Beer Battered Fish, Triple Cooked Chips, Crushed Minted Peas, Tartar
Sauce 14

STONE BASS

Pan Seared Stone Bass Fillet, Sautéed Potatoes, Celeriac Puree, Wild Garlic Pesto 17

TAGLIATELLE

Hand Rolled Tagliatelle, Asparagus, Wild Garlic, Spring Onion, Woodland Mushroom & Truffle Sauce
15 **V**

CALVES LIVER

Seared Calves Liver, Dauphinoise Potato, Kale, Caramelised Onions, Pancetta, Red wine Jus 16

Side Dishes...

All at 3.75

Hand Cut Triple Cooked Chips
Feta, Tomato, Olive & Red Onion Salad **GF**
Macaroni Cheese
Broccoli, Kentish Blue, Toasted Almonds **GF**

Honey & Cumin Roast Chantenay Carrots **GF**
Kentish Greens, Shallot Butter **GF**
Thin Chips
Cauliflower Cheese

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Desserts...

EATON MESS

Kentish Berries, Chantilly Cream, Meringue, Strawberry & Pimms Jelly,
Madagascan Vanilla Ice Cream GF 7.50

CHOCOLATE

Chocolate Delice, Kirsch Steeped Cherries, Honeycomb Ice Cream 8

CRÈME BRULEE

Madagascan Vanilla Crème Brûlée, Raspberry & Basil salad, Raspberry Sorbet 7

PANNA COTTA

Coconut Panna cotta, Rum Infused Pineapple, Passionfruit Sorbet 7

CHEESE PLATE

Selection of Kentish Cheeses, Served with Rhubarb Chutney & Warm Walnut Bread 9

SORBET SELECTION

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

Fish & Chips, Peas & Tartare Sauce 7

Ham, Egg & Chips 6

Grilled Chicken Strips, Chips, Peas 6

Soup of the Day, Warm Baguette 5

Macaroni Cheese 5

Mini Steak & Chips, Peas 8

Roast Beef or Pork (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 – 2.30PM

2 CHOICE SET LUNCH MENU

2 COURSES 14

3 COURSES 16

SUNDAY BRUNCH

MIDDAY – 5pm

ROAST 15

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

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