**The** Windmill

*A Warm Welcome to the Windmill*

*(Sample Menu)*

Sandwiches…**.**

*Served At lunch times only*

Montgomery Cheddar & Pickle ***V*** 7

Cumberland Sausage & Confit Shallot 6

Roast Chicken & Chorizo with Wild Rocket 7

Fish Finger Sandwich, Tartar Sauce 7

Windmill Ploughman’s Platter, Cured Meats, Selection of Cheeses,

Pickles & Homemade Bread 9

**Express Lunch Menu**

Served midday to 3pm Mon – Fri 2 Courses 13 3 Courses 15

**To Start……**

Hot Apple Wood Smoked Salmon with Chive Crème Fraiche, Heritage Carrots & Tempura Samphire

Pressed Ham Hock & Parsley Terrine, Pea & Shallot Dressing

**To Follow……**

Roast Charing Pork Belly, Kent Cauliflower Puree, Hispi Cabbage & Sweet Chilli Lentils

Fillet of Sea Bream, Crushed Pink Fir Potatoes, Green Kale, Spiced Brown Shrimp Butter

**Side Dishes…..** All at 3.50

Braised Hispi Cabbage ♥ Hand Cut Triple Cooked Chips

Heritage Tomato & Red Onion Salad ♥ Star Anise Braised Carrots ♥ Macaroni Cheese 4 French Fries

Local Kale ♥

**To Finish……**

Marinated Raspberry & White Chocolate Cheesecake, Raspberry Sorbet

Dark Chocolate Mousse with Kentish Cherries & Honeycomb

We are mindful that some guest maybe under time pressures, please advise us if this is the case and we will guide you to the dishes that can be delivered to you quicker

***V*** *Denotes, Vegetarian*

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

***A discretionary service charge of 10% will be added to your bill.***

**The** Windmill

British Small Plate Menu

As a Snack, Starter or While You Wait….

Home Baked Sour Dough, Butter 2 Scotch Egg with Black Pudding, Piccalilli 4 Marinated House Olives 3 Salt and Pepper Squid, Soy Ponzu Sauce 7

Salt Cod & Ginger Fish Cake, Garlic Aioli 6 English Cured “Parma Ham” 7 Warm Mini Chorizo Sausages, Worcestershire Sauce 4 Whitstable Rock Oysters 3 (each)

Whole Baked Kent Camembert, Garlic & Thyme **V**  8 Devilled Whitebait, Lemon Mayonnaise 4 Crisp Flat Breads with Smoked Aubergine Dip **V**  4 Heritage Tomato & Shallot Salad **V** 4 Marinated Anchovies with Lemon & Parsley 4 Pea Risotto Balls with Pea Puree **V** 4

*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 Baguette starter 7, main course 13

MACKEREL

Cured Mackerel, Pickled vegetables, Potato and Dill Salad 8 ♥

TOMATO

English Heritage Tomato Salad with Marinated Buffalo Mozzarella, Basil Pesto & Black Olive Crumb 6 ***V***

CHICKEN

Confit Chicken and Wild Mushroom Terrine, Truffle Dressing, Pickled Girolle Mushroom 7

SCALLOPS

Pan Fried Scottish Scallops with Confit Red Pepper, Chorizo, Braised Squid, Toasted Almonds & Pickled Apples 11 ♥

RISOTTO

Crispy Arancini with New Season English Pea & Broad Bean Salad, Pickled Shallots & Parmesan 7

BEEF SALAD

Warm Seared Beef Salad with Pickled Summer Vegetables, Watercress & Blue Cheese Dressing 8

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***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***

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**The** Windmill

**Main Courses…**

STEAKS

40 Day Dry Aged Welsh Black Beef with Triple Cooked Chips, Garlic Scented Creamed Mushrooms,

Watercress Puree & Crisp Shallots

Rib Eye 24

Sirloin 28

Chateaubriand (for two) 60

Choose from the Following Sauces…

Kentish Blue Cheese

Peppercorn

Red Wine

FISH & CHIPS

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

LAMB

Roast Salt Marsh Lamb Rump with Cumin Carrots, Buttered Kale, Lamb Dripping Potatoes, Rosemary Sauce 18

DUCK

Roast Free Range Duck Breast with Grilled Leek, Braised Salsify, Woodland Mushroom Compote,

Jerusalem Artichoke Mash 18

POLLOCK

Pan Fried Fillet of Pollock with Braised Baby Gem Lettuce, Cream Mashed Potatoes, Chive & Mussel Butter Sauce 17

PORK

Roast Pork Belly with Cauliflower Puree, Grilled Hispi Cabbage, Sweet Chilli Lentils 16 ♥

SKATE

Pan Fried South Coast Skate with Rainbow Chard, Kent New Potatoes & Caper Brown Butter 17 ♥

GNOCCHI

Roasted Garden Herb Gnocchi with Local Rainbow Chard & Poached Hens Egg 15 ***V***

BURGER

Grilled Beef Burger with Toasted Brioche Bun, Crisp Lettuce, Beef Tomato, Fried Onions & Gherkins, served with

Coleslaw, Chips & Burger Sauce 14

Add Cheese or Grilled Bacon for 1.50 each

**Side Dishes**

All at 3.5

Grilled Hispi Cabbage ♥ Hand Cut Triple Cooked Chips

Star Anise Braised Carrot Creamed Mash Potatoes

Macaroni Cheese 4 French Fries

Local Kale ♥

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

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**Desserts….**

CHOCOLATE

Dark Chocolate Tart with Poached Orange Gel & Milk Sorbet 7

STRAWBERRY

Sutton Valance Strawberry Tartlet with Vanilla Cream 7

PARFAIT

Lemon Parfait with Kent Raspberries & Toasted Meringue 6

CHERRIES

Kent Cherry Mousse with Rosemary Ice Cream & Pistachio Crumb 6

CHEESE PLATE

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

SORBET SELECTION

*Today’s Selection…* Strawberry, Raspberry, Blackberry 5

Choice of Coffee served with Home-made Sweets 3.50

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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