

The Windmill

A Warm Welcome to the Windmill

Sandwiches....

Served At lunch times only

Montgomery Cheddar & Pickle V7
Cumberland Sausage & Confit Shallot 6
Roast Chicken & Chorizo with Wild Rocket7
Fish Finger Sandwich, Tartar Sauce7
Windmill Ploughman's Platter, Cured Meats, Selection of Cheeses,
Pickles & Homemade Bread9

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, Pickled Heritage Carrots & Tempura Samphire
Buttered English Asparagus, Confit Duck Egg Yolk, Sourdough Crumb

To Follow.....

Roast Pork Belly with Cauliflower Puree, Grilled Hispi Cabbage, Sweet Chilli Lentils
Roast Peterhead Cod with Rainbow Chard Crushed New Potatoes, Poached Quail Eggs & Chive Butter Sauce

Side Dishes.....

Braised Hispi Cabbage ♥	French Fries	All at 3.50
Heritage Tomato & Red Onion Salad ♥		Hand Cut Triple Cooked Chips
		Star Anise Braised Carrots ♥ Macaroni Cheese 4
		Local Kale ♥

To Finish.....

Eton Mess with Clock House Farm Strawberries, Vanilla Cream & Toasted Meringue
Kentish Gypsy Tart with Poached Gooseberries & Natural Yogurt

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 8% will be added to your bill.

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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	Buttered English Asparagus, Duck Egg V 5
Deville 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 and Leek Risotto Balls with Pea Puree V 4	Ashmore Farmhouse Macaroni Cheese 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

SALMON

Hot Apple Wood Smoked Salmon with Chive Crème Fraiche, Heritage Carrots & Tempura Samphire 8 ♥

TOMATO

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

HAM HOCK

Pressed Ham Hock & Parsley Terrine with House Piccalilli, Crisp Black Pudding & Soft Boiled Quail Eggs 7

SCALLOPS

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

ASPARAGUS

New Season Groombridge Asparagus with Duck Egg, Dandelion Flowers & Sourdough Crumb 8

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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Food Allergies and intolerances- please speak to one of our front of house team when ordering*

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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 Organic 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♥

HALIBUT

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

GNOCCHI

Foraged Wild Garlic Gnocchi with New Season Rainbow Chard, Sprouting Broccoli & Poached Hens Egg 15V

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 ♥

Star Anise Braised Carrot

Macaroni Cheese 4

Local Kale ♥

Hand Cut Triple Cooked Chips

Creamed Mash Potatoes

French Fries

Broccoli with Toasted Almond ♥

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Desserts....

BROWNIE

Dark Chocolate Brownie with Milk Sorbet & Salted Caramel 7

STRAWBERRY

Sutton Valance Strawberry Tartlet with Vanilla Cream & Toasted Meringue 7

APPLE CAKE

Rubens Apple & Cinnamon Cake with Blackberry Sorbet 6

SOUFFLÉ

English Raspberry Soufflé with Clotted Cream Ice Cream 8

(Please allow 20 minutes cooking time)

GYPSY TART

Kentish Gypsy Tart with Poached Gooseberries & Natural Yogurt 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, Red Onion & 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 £5

LOBSTER & GLASS OF PROSECCO £20

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