

# The Windmill

(Sample Menu)

## British Small Plates *As a Snack, Starter or While You Wait...*

Home Baked Bread Selection, Butter <b>V</b> 3	Scotch Egg with Black Pudding, Piccalilli 6
Marinated House Queen Olives <b>V</b> GF 3	Salt and Pepper Squid, Citrus Ponzu Sauce 8
Mini Chorizo with Worcestershire Sauce 6	Whitstable Rock Oysters <b>V</b> GF 3 (each)
Lamb & Cumin Meatballs, Tomato Ragout GF 7	Grilled King Prawns, Garlic & Ginger GF 8
Crisp Cornish Brie, Apple Chutney <b>V</b> 8	Grilled Baby Back Pork Ribs, BBQ Sauce 6
Vegetable Tempura, Avocado Pesto <b>V</b> 6	Devilled Whitebait, Garlic Aioli 8
Houmous, Cumin Crackers, Tomato Salsa <b>V</b> 5	Mushrooms on Toast <b>V</b> 5

*We recommend 2 small plates if having as a starter*

## To Start....

### MUSSELS

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

### CAMEMBERT

Whole Baked Camembert with Garlic & Thyme, Fig Chutney, Warm Baguette 9.5 GF **V**

### SCALLOPS

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

### ASPARAGUS

Fried Duck Egg with British Asparagus, Black Pudding,  
Brown Shrimps in Brown Butter Sauce, Sourdough Bread 8

### TUNA

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

### SOUP

Roasted Red Bell Pepper and Heirloom Tomato Soup 7 **V**

**V** Vegetarian Dishes **V** Vegan Dishes  
**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.*

# The Windmill

## To Follow....

### STEAK

35 Day Dry Aged Sirloin Steak, Triple Cooked Chips, Grilled Portobello Mushroom, Onion Rings  
*Served with a Choice of the Following Sauces...* 28

Red Wine

Peppercorn

Kentish Blue Cheese Sauce

### FISH & CHIPS

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

### DUCK

Confit Duck Leg, Beetroot Purée, Brown Butter Salsify, Potato Fondant & Sour Cherry Jus 19

### SEA BASS

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

### PORK

Slow Roast Pork Belly, Savoy Cabbage, Pork Cheek, Black Pudding Bon Bon, Wild Mushrooms,  
Chorizo Potato Dauphinoise 18

### COD

Roast Cod Fillet, Almond, Lemon & Herb Crust, Kentish Purple Kale, Caper & Brown Butter Sauce 17

### LAMB

Roast Rump of Lamb, Wild Mushrooms, Broad Beans, Artichoke Puree & Shepherd's Pie 18

### GNOCCHI

Butternut Squash Gnocchi, Roast Salsify, Poached Egg, Twineham Grange Gratin 15 **V**

### BURGER

Grilled Home-Made Beef Burger, Toasted Brioche Bun, Crisp Iceberg Lettuce, 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

Tomato, Cucumber, Feta Salad

Hand Cut Triple Cooked Chips

Thin Chips

Roasted Red Pepper Macaroni Cheese **V**

Broad Beans & Peas with Mint Butter

Fine Green Beans & Purple Sprouting Broccoli **GF**

Cauliflower Cheese



Vegetarian Dishes



Vegan Dishes



Denotes dishes that are low in cholesterol, salt & fats

**GF** Gluten Free

### Food Allergies and intolerances-

*please speak to one of our front of house team when ordering, we are happy to adapt dishes to suit  
All Prices are inclusive of 20% VAT. A discretionary service charge of 10% will be added to your bill.*

*To the best of our knowledge, no genetically modified Ingredients are used in our cooking  
we are happy to adapt dishes to suit*

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## To Finish...

### TART

Kentish Strawberry Tart, Pastry Cream, Basil Ice Cream 8

### SOUFFLE

Local Cherry Soufflé, Milk Chocolate Ice Cream 9

### CHOCOLATE

Dark Chocolate Mousse, Espresso Granita, Cappuccino Cream 8

### CRUMBLE

Peach & Blackberry Crumble, Blackberry Sorbet 7

### CHEESECAKE

Passion Fruit & White Chocolate Cheesecake, Orange Sorbet 8

### ICE CREAM & SORBET SELECTION

*Please ask one of our Team for Today's Selection of Home Made Ice Creams...* 7 GF

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...

Fish Goujons, Chips, Peas & Tartar Sauce 7

Ham, Egg & Chips 8

Beef Burger Lettuce, Tomato, Fried Onions & Chips 8

Soup of the Day, Warm Baguette 5

Macaroni Cheese 5

Mini Steak & Chips, Peas 9

Grilled Chicken Strips, Chips, Peas 7

Any Roast (served on Sundays)

Served with Roast potatoes, Vegetables & Yorkshire pudding 8

*We have a wide range of ice creams available made fresh daily 5*

*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

### BBQ

Friday 5pm to 9pm

Saturdays midday to 5.30pm

Sundays midday to 5.30pm

### TUESDAY STEAK NIGHT

STEAK FOR 2 & CARAFE OF WINE

£28 FOR TWO PEOPLE

### THURSDAYS NIGHT

FISH & CHIPS FOR £7.50

### SUNDAY BRUNCH

Midday – 5.30pm

ROAST FROM 16

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