# The Windmill

# British Small Plate Menu As a Snack, Starter or While You Wait....

Home Baked Breads, Butter 2
Marinated House Olives **v** *GF* 3
Chorizo & Sage Sausage Rolls, Saffron Aioli 5
Lamb & Cumin Meatballs, Tomato Ragout *GF* 7
Crisp Cornish Brie, Rhubarb Ketchup **v** 5
Malt Glazed Ham, Mustard, Toasted Sourdough 5

Scotch Egg with Black Pudding, Piccalilli 4
Salt and Pepper Squid, Sweet Chilli Jam 6
Whitstable Rock Oysters ♥ GF 3 (each)
Grilled King Prawns, Garlic & Ginger GF 7
Pickled Kentish Cockles 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 Bread Starter 7, Main Course 13 ♥

# **SALAD**

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

# **SCALLOPS**

Pan Fried Rye Bay Scallops, Curried Cauliflower Puree, Caper & Raisin Dressing GF 12

#### HAM HOCK

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

#### **GRAVADLAX**

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

#### **SOUP**

Broccoli Veloute, Toasted Almonds, Goats Cheese 7 V GF

V 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

**Food Allergies and intolerances**- please speak to one of our front of house team when ordering, we are happy to adapt dishes to suit

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

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### **MAIN COURSES...**

#### **STEAKS**

# BETHERSDEN REARED 35 DAY DRY AGED BEEF

Sirloin 26 Fillet 32

Triple Cooked Chips, Stuffed Portobello Mushroom, Onion Rings, Wild Garlic

Choose from the Following Sauces...

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

#### LAMB

Roast Rump of Saltmarsh Lamb, Crisp Sweetbreads, Jersey Royals, Pea Puree, Romaine Lettuce, Rosemary Jus 18

# **CALVES LIVER**

Grilled Calves Liver, Creamed Potatoes, Savoy Cabbage, Caramelised Onions, Pancetta, Red Wine Jus 17

#### SEA BASS

Roast Sea Bass Fillet, Sautéed Potatoes, Celeriac Puree, Wild Garlic Pesto 17

#### PORK BELLY

Slow Roast Pork Belly, Orange Braised Fennel, Sweet Potato Puree, Sage Jus 17

# **SKATE**

Pan Roast Skate Wing, Crushed New Potatoes, Kentish Greens, Chorizo, Squid & Caper Brown Butter 17

# **TAGLIATELLE**

Hand Rolled Tagliatelle, Artichokes, Sundried Tomato, Oyster Mushroom, Spring Onion, Soft Herbs 15 V

#### BURGER

Grilled Home-Made Beef Burger, Toasted Bun, Crisp Iceberg Lettuce, Beef Tomato & Gherkins, Tomato Salsa, French Fries & Burger Sauce 15

Add Melted Blue Cheese or Grilled Bacon for 1.50 each

# Side Dishes All at 3.75

Hand Cut Triple Cooked Chips Feta, Tomato, Olive & Red Onion Salad *GF* Macaroni Cheese Cauliflower Cheese Honey & Cumin Roast Chantenay Carrots *GF* New Potatoes with Rosemary & Sea Salt Thin Chips Kentish Greens, Shallot Butter *GF* 

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# **DESSERTS...**

Taylors LBV

Cuesta Fino Sherry

Madalena Vintage port 1996

EATON MESS Kentish Berries, Chantilly Cream, Meringue, Strawberry & Madagascan Vanilla Ice Cream <i>GF</i> 7.50	& Pimms Jelly,
CHOCOLATE Dark Chocolate Delice, Marinated Cherries, Honeycomb I	ce Cream 8
PANNA COTTA Coconut Panna Cotta, Rum Infused Pineapple, Mango So	rbet 7
CRÈME BRULEE Passionfruit Crème Brûlée, Gingerbread, Raspberry Sorbe	et 7
SOUFFLÉ Rhubarb Soufflé, Citrus Poached Rhubarb, Yoghurt & Lim	ne Sorbet <b>GF</b> 9
CHEESE PLATE Selection of Kentish Cheeses, Orchard Chutney, Grapes.	Truffle Honey & Water Biscuits 9
SORBET SELECTION  Today's Selection Strawberry, Raspberry, Blackberry	<b>GF</b> 6
Choice of Coffee served with Home-made Sweets	3.75
Liqueur Coffee All at 6	
Dessert Wine	
Moscato, Maculan, Dindarello, Veneto, Italy Sauternes, La Fleur D'or, France Tokaji 'Cuvee Sauska, Hungary 2003 (50cl bottle)	6 7 50
FORTIFIED	

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# Children's Menu...

Available for children up to 7 years old

Fish Goujons, 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 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