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.
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...

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

CHOCOLATE
Dark Chocolate Delice, Marinated Cherries, Honeycomb Ice Cream  8

PANNA COTTA
Coconut Panna Cotta, Rum Infused Pineapple, Mango Sorbet  7

CRÈME BRULEE
Passionfruit Crème Brûlée, Gingerbread, Raspberry Sorbet  7

SOUFFLÉ
Rhubarb Soufflé, Citrus Poached Rhubarb, Yoghurt & Lime Sorbet  **GF**  9

CHEESE PLATE
Selection of Kentish Cheeses, Orchard Chutney, Grapes. Truffle Honey & Water Biscuits  9

SORBET SELECTION
*Today’s Selection...* Strawberry, Raspberry, Blackberry  **GF**  6

Choice of Coffee served with Home-made Sweets  3.75

Liqueur Coffee
All at 6

Dessert Wine...

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<tr>
<th>Wine</th>
<th>Price</th>
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<tbody>
<tr>
<td>Moscato, Maculan, Dindarello, Veneto, Italy</td>
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</tr>
<tr>
<td>Sauternes, La Fleur D’or, France</td>
<td>7</td>
</tr>
<tr>
<td>Tokaji 'Cuvee Sauska, Hungary 2003 (50cl bottle)</td>
<td>50</td>
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FORTIFIED

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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<tr>
<td>Taylors LBV</td>
<td>5</td>
</tr>
<tr>
<td>Madalena Vintage port 1996</td>
<td>16</td>
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<tr>
<td>Cuesta Fino Sherry</td>
<td>4</td>
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</tbody>
</table>

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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  
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

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