

The Windmill

A Warm Welcome to the Windmill

To Start.....

British Small Plates

As a Snack, Starter or While You Wait....

Home Baked Bread Selection, Butter v 2	Scotch Egg with Black Pudding, Piccalilli 5
Marinated House Queen Olives ④ GF 3	Salt and Pepper Squid, Citrus Ponzu Sauce 8
Mini Chorizo with Worcestershire Sauce 4.5	Whitstable Rock Oysters ♥ GF 3 (each)
Lamb & Cumin Meatballs, Tomato Ragout GF 7	Grilled King Prawns, Garlic & Ginger GF 7
Crisp Cornish Brie, Apple Chutney v 6.5	Grilled Baby Back Pork Ribs, BBQ Sauce 6.5
Vegetable Tempura, Avocado Pesto ④ 5	Devilled Whitebait, Garlic Aioli 6
Houmous, Cumin Crackers, Tomato Salsa ④ 5	Mushrooms on Toast v 4

We recommend 2 small plates if having as a starter

MUSSELS

Cooked in Kentish White Wine, 'Mariniere' with Garlic, Parsley
& Cream Sauce, Warm Garlic Bread Starter 7.5, Main Course 14 ♥

CAMEMBERT

Whole Baked Camembert with Garlic & Thyme, Fig Chutney, Warm Baguette 9 GF v

SCALLOPS

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

TERRINE

Free Range Chicken & Ham Hock Terrine, Tomato Salsa, Focaccia 8

TUNA

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

SOUP

New Season Pea & Wild Garlic Soup with Quail Scotch Egg 7 (v option available)

QUAIL

Roast Local Quail Breast in Puff Pastry, Duxelle Mushrooms, Fried Quail Egg, Brioche Toast 9

v Vegetarian Dishes ④ Vegan Dishes

♥ 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.*

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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

RIB-EYE

Creamed Savoy Cabbage with Shallots & Pancetta, Red Onion Confit, Thin Chips, Red Wine Jus 23

DUCK

Pan Roasted Duck Breast, Beetroot Purée, Brown Butter Salsify, Potato Fondant & Sour Cherry Jus 19

SEA BASS

Roast Sea Bass Fillet, Sautéed Potatoes, Spinach, Celeriac Purée, Pickled Samphire 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, Capers & Brown Butter Sauce 17

LAMB

Roast Saddle of Lamb, Wild Mushrooms, Broad Beans, Artichoke Puree & Shepherd's Pie 16.5

GNOCCHI

Butternut Squash Gnocchi, Roast Salsify, Poached Egg, Twineham Grange Gratin 15 V 8

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

PITHIVIER

Wild Mushrooms, Chestnut & Thyme Pithivier 16 V

Side Dishes All at 3.75

Hand Cut Triple Cooked Chips

Thin Chips

Roasted Red Pepper Macaroni Cheese

Crisp Sweet Potato Fries

Fine Green Beans & Purple Sprouting Broccoli GF

Cauliflower Cheese

Buttered Wilted Spinach with Wild Garlic

V Vegetarian Dishes V 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...

SOUFFLE

Passion Fruit Souffle, Coconut Ice Cream 9

CHOCOLATE

Dark Chocolate Torte, Marmalade Ice Cream, White Chocolate & Cranberry Granola 8

PANNA COTTA

Blueberry Panna Cotta, Toasted Meringue, Candied Lemons 7

CRÈME BRULÉE

Vanilla Crème Brûlée, Gingerbread, Raspberry Sorbet 8

CHEESECAKE

Yorkshire Rhubarb & Vanilla Cheesecake, Rhubarb Sorbet 8

CHEESE PLATE

Selection of Kentish Cheeses, Orchard Chutney, Grapes, Truffle Honey & Water Biscuits 10

ICE CREAM & SORBET SELECTION

Please ask one of our Team for Today's Selection of Home Made Ice Creams... 6 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...

Available for children up to 7 years old

Fish Goujons, Chips, Peas & Tartar 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

Any Roast (served on Sundays)

Served with Roast potatoes, Vegetables & Yorkshire pudding 7

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

TUESDAY STEAK NIGHT

STEAK FOR 2 & CARAFE OF WINE

£28 FOR TWO PEOPLE

WELLINGTON WEDNESDAYS NIGHT

BEEF WELLINGTON FOR 2 & CARAFE OF WINE

£48 FOR 2 PEOPLE

THURSDAYS NIGHT

FISH & CHIPS FOR £7.50

SUNDAY BRUNCH

Midday – 5.30pm

ROAST FROM 14

CHILDREN AGED 7 & UNDER EAT FREE (one child per adult)

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