

The Windmill

A Warm Welcome to the Windmill

British Small Plate Menu

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

Home Baked Breads, Butter 2	Scotch Egg with Black Pudding, Piccalilli 4
Marinated House Olives V GF 3	Salt and Pepper Squid, Sweet Chilli Jam 6
Tandoori Glazed Chicken Wings, Tzatziki 5	Whitstable Rock Oysters V GF 3 (each)
Lamb & Cumin Meatballs, Tomato Ragout GF 7	Grilled King Prawns, Garlic & Ginger GF 7
Crisp Cornish Brie, Rhubarb Ketchup V 5	Pickled Kentish Cockles 4
Pea, Basil & Mozzarella Arancini 5	

*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 **V**

SALAD

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

SCALLOPS

Pan Fried Scallops, Buttered Broad Beans, Pea Mousse, Ham Hock & Leek Fondant 12 GF

DUCK EGG

Pan Fried Local Duck Egg with British Asparagus, Black Pudding & Brown Shrimps 8

CRAB

Hand Picked Devon Crab with Scottish Smoked Salmon, Cucumber & Citrus Dressing 9 GF

SOUP

Kentish Cauliflower Soup & Welsh Rarebit, Mushrooms Croutons 7 **V**

DRY CURED HAM

Glazed Figs, Rocket & Parmesan Salad, Balsamic Reduction 8 GF

V Denotes, Vegetarian **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*

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, Grilled Portobello Mushroom, Onion Rings

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

Roasted Rump of Lamb, Chorizo Dauphinoise, Pea Purée, Baby Vegetables, Red Wine Jus 18

CALVES LIVER

Grilled Calves Liver, Creamed Potatoes, Savoy Cabbage, Caramelised Onions, Pancetta, Red Wine Jus 16

SEA BASS

Roast Sea Bass Fillet, Sautéed Potatoes, Spinach, Celeriac Puree, Pickled Samphire 19

PORK

Slow Roast Pork Belly, Creamed potatoes, Orange Braised Fennel, Carrot Purée, Sage Jus 17

SKATE

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

TAGLIATELLE

Hand Rolled Tagliatelle, Broad Beans, Peas, Spinach, Truffle Cream, 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

Kentish Greens, Shallot Butter *GF*

Honey & Cumin Roast Chantenay Carrots *GF*

New Potatoes with Rosemary & Sea Salt

Thin Chips

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we are happy to adapt dishes to suit*

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DESSERTS...

EATON MESS

Kentish Berries, Chantilly Cream, Meringue, Strawberry & Pimms Jelly,
Madagascar Vanilla Ice Cream 7.50 GF

CHOCOLATE

Dark Chocolate Delice, Marinated Cherries, Honeycomb Ice Cream 8

PANNA COTTA

Coconut Panna Cotta, Rum Infused Pineapple, Mango Sorbet 7

CRÈME BRULÉE

Passionfruit Crème Brûlée, Gingerbread, Raspberry Sorbet 7

SOUFFLÉ

Raspberry Soufflé, Citrus Poached Rhubarb, Yoghurt & Lime Sorbet 9 GF

CHEESE PLATE

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

ICE CREAM & SORBET SELECTION

Please ask one of our Team for Today's Selection... 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 & 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

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