

The Windmill

A Warm Welcome to the Windmill

Sandwiches...

Served At lunch times

Montgomery Cheddar & Pickle **V** 7

Roast Chicken & Chorizo 7

Fish Finger Sandwich, Tartar Sauce 7

Windmill Ploughman's Platter, Cured Meats, Selection of Cheeses, Pickles & Homemade Bread 8

Express Lunch Menu

Served midday to 3pm Mon – Fri 2 Courses 14 3 Courses 16

To Start...

Parsnips Soup, Wild Mushrooms & Truffle *GF*

Natural Smoked Haddock Fish Cake, Beetroot, Warm Tartar Sauce & Mixed Herbs

Free Range Chicken Terrine, Crispy Chicken Skin & Tomato Salsa

To Follow...

Chicken Kiev, Creamed Potatoes, Savoy Cabbage, Pancetta, Red Wine Jus

Pan Seared Cod Fillet, Carrot Puree, Leeks & Herbed New Potatoes

Ricotta Stuffed Cannelloni, Spinach & Butternut Squash *V*

Side Dishes All at 3.75

Hand Cut Triple Cooked Chips

Thin Chips

Macaroni Cheese

Fine Green Beans & Tender Stem Broccoli *GF*

Roast Brussel Sprouts, Garlic & Crisp Pancetta *GF*

Cauliflower Cheese

Braised Spiced Red Cabbage

To Finish...

Home Made Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Blueberry Pannacotta, Meringue, Honeycomb & Candied Lemon

Warm Apple & Plum Crumble, Hazelnut Oat Crunchy Topping, Blackberry Sorbet

We are mindful that some guest maybe under time pressures, please advise us if this is the case and we will guide you to the dishes that can be delivered to you quicker

V Denotes, Vegetarian ♥ Denotes dishes that are low in cholesterol, salt & fats **GF** Gluten Free

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

The Windmill

To Start...

British Small Plates

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

Home Baked Bread Selection, Butter 2

Marinated House Queen Olives ④ GF 3

Pigs in Blankets, Honey & Mustard Glaze 5

Lamb & Cumin Meatballs, Tomato Ragout GF 7

Crisp Cornish Brie, Rhubarb Ketchup v 5

Vegetable Tempura, Avocado Pesto ④ 5

Houmous, Cumin Crackers, Tomato Salsa ④ 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

Grilled Baby Back Pork Ribs, BBQ Sauce 6

Deville Whitebait, Garlic Aioli 6

Mushrooms on Toast ④ 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, Main Course 13 ♥

GOATS CHEESE MOUSSE

Salad of Heritage Tomato, Basil, Parmesan Crisps, Olives 7 GF v

SCALLOPS

Pan Fried Scallops, Jerusalem Artichoke Puree, Ham Hock & Leek Fondant 12.5 GF

TERRINE

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

CRAB

Hand Picked Devon Crab with Scottish Smoked Salmon, Cucumber & Citrus Dressing 10.5 GF

SOUP

Kentish Cauliflower Soup & Welsh Rarebit, Mushrooms Croutons 7 v

WOOD PIGEON

Roast Local Wood Pigeon Breast, Confit Leg & Foie Gras Pithivier,
Butternut Squash Purée, Roasted Beets 8

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...

STEAKS

BETHERSDEN REARED 35 DAY DRY AGED BEEF

Sirloin	26
Fillet	34

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

PHEASANT

Roast Local Pheasant Breast, Stuffed Leg with Mushrooms & Panchetta, Honey Roast Parsnips, 17
Colcannon Mash, Thyme Jus

SEA BASS

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

PORK

Slow Roast Pork Belly, Savoy Cabbage, Pork Cheek, Black Pudding Bon Bon, Duxelle Mushrooms,
Potato Fondant 18

COD

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

PIE

Chicken & Wild Mushroom Pie, Buttered Puff Pastry, Leeks, Served With Broccoli Gratin 16.5

GNOCCHI

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

BURGER

Grilled Home-Made Beef Burger, Toasted 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

Hand Cut Triple Cooked Chips	Roast Brussel Sprouts, Garlic & Crisp Pancetta GF
Thin Chips	Cauliflower Cheese
Macaroni Cheese	Braised Spiced Red Cabbage
Fine Green Beans & Tender Stem Broccoli GF	

① **Vegan Menu available, please ask your waiter**

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*

The Windmill

To Finish...

STICKY TOFFEE

Home Made Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream 7.5

CHOCOLATE

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

PANNA COTTA

Blueberry Panna Cotta, Toasted Meringue, Candied Lemons 7

CRÈME BRULÉE

Passionfruit Crème Brûlée, Gingerbread 7

KENTISH PEARS

Warm Mulled Wine Poached Pears, Sable Breton, Cinnamon Ice Cream 9

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

Taylor's 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

TUESDAY STEAK NIGHT

STEAK FOR 2 & CARAFE OF WINE

£28 for 2 people

WELLINGTON WEDNESDAYS

BEEF WELLINGTON FOR 2 & CARAFE OF WINE

£48 FOR 2 PEOPLE

THURSDAYS NIGHT

FISH & CHIPS FOR £7.50

SUNDAY BRUNCH

Midday – 5pm

ROAST FROM 16

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

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