

The Windmill

A Warm Welcome to the Windmill

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

Home Baked Sour Dough, Butter 2	Scotch Egg with Black Pudding, Piccalilli 4
Marinated House Olives V 3	Salt and Pepper Squid, Soy Ponzu Sauce 7
English Cured 'Parma Ham' 7	Aubergine & Cumin Ragout, Grilled Flatbread V 5
Warm Mini Chorizo Sausages, Worcestershire Sauce 4	Deville Whitebait, Lemon Mayonnaise 4
Crisp Cornish Brie, Apple chutney 5 V	Scrambled Duck Eggs, Truffle, Toasted Soldiers 4
Whitstable Rock Oysters ♥ 3 (each)	

*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 ♥

SALMON

Rillet of Hot Smoked Salmon, Cucumber, Squid Ink, Gin, Crème Fraiche 7

BEETROOT

Textures of Beetroot, Smoked Hazelnuts, Goats Curd, and Walnut Emulsion 7 V

TERRINE

Ham Hock & Dry Cured Ham Terrine, Celeriac Remoulade, Apple, Chargrilled Sourdough 7

SCALLOPS

Pan Seared Rye Bay Scallops, Curried Cauliflower Puree, Caper & Raisin Dressing 11

SOUP

Roast Ironbark Pumpkin Soup, Ashmore Cheddar and Sage Croute 7 V

V Denotes, Vegetarian

♥ Denotes dishes that are low in cholesterol, salt & fats

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.
Food Allergies and intolerances- please speak to one of our front of house team when ordering*

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Main Courses...

STEAKS

BETHERSDEN REARED DRY AGED BEEF

35 Day Dry Aged Rib Eye 24
Fillet 32

Triple Cooked Chips, Warm Confit Vine Tomato, Grilled Portobello Mushroom, Watercress

Choose from the Following Sauces...

Red Wine
Béarnaise
Peppercorn

FISH & CHIPS

Deep Fried Whitstable Bay Beer Battered Fish, Triple Cooked Chips, Crushed Minted Peas, Tartar Sauce 14

GUINEA FOWL

Poached & Roast Local Guinea Fowl Breast, Maple & Bacon Glazed Thigh, Spring Greens, Parsnip, Red Wine Jus 17

DUCK

Pan Roasted Duck Breast, Croquette of Confit Leg & Almond, Kentish Greens, Dauphinoise Potatoes, Five Spiced Sauce 19

SEA TROUT

Pan Seared Fillet of Sea Trout, Chorizo, Iceberg Lettuce & Peas, Herb Gnocchi, Hazelnut Pesto 18 ♥

PORK

Pot Roast Charing Pork Belly, Spiced Red Cabbage, Apple, Thyme Fondant Potato, Madeira Sause, Crackling 17

COD

Roast Fillet of Atlantic Cod, Sautéed Spinach, Violet Potatoes, Scampi, Hollandaise 17

GNOCCHI

Butternut Squash Gnocchi, Salsify, Wild Mushrooms, Poached Duck Egg, Twineham Grange Gratin 15 V

BURGER

Grilled Beef Burger with Toasted Brioche Bun, Crisp Lettuce, Beef Tomato & Gherkins, Served with Tomato Salsa, French Fries & Burger Sauce 14
Add Melted Blue Cheese or Grilled Bacon for 1.50 each

Side Dishes

All at 3.75

Spiced Red Cabbage

Macaroni Cheese 4

Kentish Greens ♥

Buttered Sugar Snap Peas

Hand Cut Triple Cooked Chips

New Potatoes with Rosemary & Sea Salt

Thin Chips

Honey Roast Parsnips

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Desserts....

STICKY TOFFEE

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream 7

CHOCOLATE

Dark Chocolate Delice, Kirsch Steeped Cherries, Honeycomb Ice Cream 8

PEAR

Poached Pear & Frangipane Tart, Calvados Ice Cream 7

PARFAIT

Lemon Parfait, Crème Fraiche, Raspberries & Toasted Meringue 7

PANNACOTTA

Vanilla Pannacotta, Cranberry Compote & Blackberry Sorbet 6

CHEESE PLATE

Selection of Kentish Cheeses, Served with Rhubarb Chutney & Warm Walnut Bread 9

SORBET SELECTION

Today's Selection... Strawberry, Raspberry, Blackberry 5

Choice of Coffee served with Home-made Sweets 3.50

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 13

3 COURSES 15

SUNDAY BRUNCH

Midday – 7pm

ROAST 14

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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