

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
Grilled King Prawns, Garlic & Ginger GF 7	Chorizo & Sage Sausage Rolls, Saffron Aioli 5
Baked Duck Egg & Truffle Gratin GF 7	Whitstable Rock Oysters ♥ GF 3 (each)
Crisp Cornish Brie, Rhubarb Ketchup V 5	Lamb & Cumin Meatballs, Tomato Ragout GF 7
Sweet & Sour Kent Coast Cockles GF 5	Malt Glazed Ham, Mustard, Toasted Sourdough 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 ♥

SALAD

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

SCALLOPS

Pan Seared 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.

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MAIN COURSES...

STEAKS

BETHERSDEN REARED 35 DAY DRY AGED BEEF

Sirloin	26
Fillet	32

Beef Dripping Pont Neuf 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, Kale, Caramelised Onions, Pancetta, Red Wine Jus 17

SALMON

Pan Seared Fillet of Salmon, Chorizo, Iceberg Lettuce & Peas, Herb Gnocchi, Walnut Pesto 18 ♥

DUCK

Confit Gressingham Duck Leg, Roast Peaches, Spring Greens, Sweet Potato, Five Spice Jus 17

SEA BREAM

Roast Fillet of Gilt Head Sea Bream, Moroccan Spiced Cous Cous, Chargrilled Provencal Vegetables, Salsa Verde 17 ♥

RAVIOLI

Wild Garlic & Ricotta Ravioli, Asparagus, Roast Walnuts, Spring Onion, Sage Infused Brown Butter, Twineham Grange 15 ▼

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

Broccoli, Kentish Blue, Toasted Almonds **GF**

Dauphinoise Potato

Honey & Cumin Roast Chantenay Carrots **GF**

New Potatoes with Rosemary & Sea Salt

Thin Chips

Cauliflower Cheese

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 Brulee, 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....

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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