

The Windmill

A Warm Welcome to the Windmill

Sunday Lunch Menu (Sample Menu)

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 Queen Olives ⑤ GF 3	Mushrooms on Toast V 4
Houmous, Cumin Crackers, Tomato Salsa ⑤ 5	Crisp Cornish Brie, Apple Chutney V 5
Grilled Baby Back Pork Ribs, BBQ Sauce 7	Mini Chorizo with Worcestershire Sauce 4
Vegetable Tempura, Avocado Pesto 5 V	Grilled King Prawns, Garlic & Ginger GF 7
Lamb & Cumin Meatballs, Tomato Ragout GF 7	Devilled Whitebait, Garlic Aioli 6
Salt and Pepper Squid, Citrus Ponzu Sauce 6	Whitstable Rock Oysters ♥ GF 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 ♥

SOUP

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

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

QUAIL

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

ASPARAGUS

Fried Duck Egg with British Asparagus, Black Pudding & Brown Shrimps in Brown Butter Sauce,
Sourdough Bread 8

FISH CAKE

Smoked Salmon Fish Cake, Beetroot, Warm Tartar Sauce & Mixed Herbs 8

BEETROOT

Beetroot and Avocado, Red Quinoa Tartare 8 ⑤

Gluten Free

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

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...

BEEF

Roast Sirloin of Beef served with Buttered Hispi Cabbage, Swede Mash
East Hall Farm Vegetables, Duck Fat Roast Potatoes, Yorkshire Pudding & Red Wine Sauce 17

LOIN OF PORK

Roast Loin of Pork, Served with Buttered Hispi Cabbage, Swede Mash
East Hall Farm Vegetables, Duck Fat Roast Potatoes, Yorkshire Pudding & Red Wine Sauce 16

LAMB

Roast Leg of Salt Marsh Lamb served with Buttered Hispi Cabbage, Swede Mash
East Hall Farm Vegetables, Duck Fat Roast Potatoes, Yorkshire Pudding & Red Wine Sauce 17

WHOLE OR HALF GRILLED SPATCHCOCKED CHICKEN

To Share served with Buttered Hispi Cabbage, Swede Mash
East Hall Farm Vegetables, Duck Fat Roast Potatoes, Yorkshire Pudding & Red Wine Sauce 28
(for two) / half 14

DUCK

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

FISH & CHIPS

Deep Fried Whitstable Bay Beer Battered Fish, Triple Cooked Chips, Crushed Minted Peas, Tartar Sauce 15

SEA BASS

Roast Sea Bass Fillet, Boulangère Potatoes, Spinach, Celeriac Puree 19

LASAGNE

Roast Vegetable Lasagne With Spinach & Ricotta v 15

PITHIVIER

Wild Mushrooms, Chestnuts and Thyme Pithivier 16 ④

BURGER

Grilled Home-Made Beef Burger, Toasted Bun, Lollo Rosso, 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	Cauliflower Cheese
Crisp Sweet Potato Fries	Thin Chips
Roasted Red Peppers Macaroni Cheese	Selection Of Vegetables
Roast Potatoes	

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Desserts...

TART

Caramelised Lemon Tart With Blueberry Eton Mess 7.5

EATON MESS

Strawberry's, Merrangue, Cream, Strawberry Coulis and Pimms Jelly 7

CHOCOLATE

Chocolate Mousse, Espresso Granita, Cappuccino Cream 8

CRÈME BRULEE

Vanilla Crème Brûlée, Ginger Bread, Raspberry Sorbet 7

PANNA COTTA

Blueberry Pannacotta, Meringue, Honeycomb & Candied Lemon 7

CHEESECAKE

Passion Fruit & White Chocolate Cheesecake, Orange Sorbet 8.5

CHEESE PLATE

Selection of Kentish Cheeses, Served with Apple Chutney & Warm Raisin Bread 9

SORBET SELECTION

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

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

Ham, Egg & Chips 6

Chicken Strips, Fries & Peas 6

Soup of the Day, Warm Baguette 5

Macaroni Cheese 5

Mini Steak & Chips, Peas 8

Roast Beef or Pork Loin (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

TUESDAYS STEAK NIGHT

SERVED FROM 5.30-9.30PM

STEAK FOR 2 & A CARAFE OF WINE

£28 for 2 people

From 5pm

WEDNESDAY WELLINGTON NIGHT

SERVED FROM 5.30-9.30PM

BRITISH WELLINGTON FOR 2 & A CARAFE OF WINE

£48 for 2 people

From 5pm

THURSDAYS NIGHT

SERVED FROM 5.30-9.30PM

FISH & CHIPS FOR £7.50

From 5pm

SUNDAY BRUNCH

MIDDAY – 5.30pm

ROAST FROM 14

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

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