

# The Windmill

*A Warm Welcome to the Windmill*

## A La Carte Menu

*(Sample Menu)*

### To Start.....

#### British Small Plates

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

Home Baked Bread Selection, Butter <b>V</b> 2	Scotch Egg with Black Pudding, Piccalilli 4
Marinated House Queen Olives <b>V</b> <b>GF</b> 3	Salt and Pepper Squid, Citrus Ponzu Sauce 6
Mini Chorizo with Worcestershire Sauce 4	Whitstable Rock Oysters <b>V</b> <b>GF</b> 3 (each)
Lamb & Cumin Meatballs, Tomato Ragout <b>GF</b> 7	Grilled King Prawns, Garlic & Ginger <b>GF</b> 7
Crisp Cornish Brie, Apple Chutney <b>V</b> 5	Grilled Baby Back Pork Ribs, BBQ Sauce 6
Vegetable Tempura, Avocado Pesto <b>V</b> 5	Devilled Whitebait, Garlic Aioli 6
Houmous, Cumin Crackers, Tomato Salsa <b>V</b> 5	Mushrooms on Toast <b>V</b> 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 7.5, Main Course 14 **V**

#### CAMEMBERT

Whole Baked Camembert with Garlic & Thyme, Fig Chutney, Warm Baguette 8 **GF** **V**

#### SCALLOPS

Roast Scallops with Charred Corn Purée, Chorizo Jam & Prosciutto Crisps, Parsley Oil 12.5 **GF**

#### TUNA

Tuna Carpaccio, Avocado, Horseradish, Mango, Chilli, Blood Orange & Red Endive Salad 10.5 **V** **GF**

#### ASPARAGUS

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

#### SOUP

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

#### QUAIL

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

#### BEETROOT

Beetroot and Avocado, Red Quinoa Tartare 8 **V**

**V** Vegetarian Dishes **V** Vegan Dishes  
**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. A discretionary service charge of 10% will be added to your bill.*

# The Windmill

## To Follow....

### STEAK

35 Day Dry Aged Sirloin Steak, Triple Cooked Chips, Grilled Portobello Mushroom, Onion Rings  
Served with a Choice of the Following Sauces... 28

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

### RIB-EYE

Creamed Savoy Cabbage with Shallots & Pancetta, Red Onion Confit, Thin Chips, Red Wine Jus 23

### DUCK

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

### SEA BASS

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

### PORK

Slow Roast Pork Belly, Savoy Cabbage, Pork Cheek, Black Pudding Bon Bon, Wild Mushrooms,  
Chorizo Potato Dauphinoise 18

### COD

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

### LAMB

Roast Saddle of Lamb, Wild Mushrooms, Broad Beans, Artichoke Puree & Shepherd's Pie 16.5

### GNOCCHI

Butternut Squash Gnocchi, Roast Salsify, Poached Egg, Twineham Grange Gratin 15 **V** 8

### BURGER

Grilled Home-Made Beef Burger, Toasted Brioche 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

### PITHIVIER

Wild Mushrooms, Chestnut & Thyme Pithivier 16 **V**

## Side Dishes All at 3.75

Hand Cut Triple Cooked Chips

Thin Chips

Roasted Red Pepper Macaroni Cheese

Crisp Sweet Potato Fries

Fine Green Beans & Purple Sprouting Broccoli **GF**

Cauliflower Cheese

Buttered Wilted Spinach with Wild Garlic



Vegetarian Dishes



Vegan Dishes

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

**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...

### SOUFFLE

Passion Fruit Souffle, Coconut Ice Cream 9

### CHOCOLATE

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

### PANNA COTTA

Blueberry Panna Cotta, Toasted Meringue, Candied Lemons 7

### CRÈME BRULEE

Vanilla Crème Brûlée, Gingerbread, Raspberry Sorbet 8

### CHEESECAKE

Yorkshire Rhubarb & Vanilla Cheesecake, Rhubarb Sorbet 8

### CHEESE PLATE

Selection of Kentish Cheeses, Orchard Chutney, Grapes, Truffle Honey & Water Biscuits 10

### ICE CREAM & SORBET SELECTION

*Please ask one of our Team for Today's Selection of Home Made Ice Creams...* 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 & Tartar 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

Any Roast (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

### TUESDAY STEAK NIGHT

STEAK FOR 2 & CARAFE OF WINE

£28 FOR TWO PEOPLE

### WELLINGTON WEDNESDAYS NIGHT

BEEF WELLINGTON FOR 2 & CARAFE OF WINE

£48 FOR 2 PEOPLE

### THURSDAYS NIGHT

FISH & CHIPS FOR £7.50

### SUNDAY BRUNCH

Midday – 5.30pm

ROAST FROM 14

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

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