

The Windmill

Sandwiches...

Served At lunch

- 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 15 3 Courses 17

To Start...

- Roasted Butternut Squash & Carrot Soup
Applewood Smoked Salmon Fishcake, Wilted Watercress, Poached Egg
Wild Mushrooms Ravioli, Roasted Nuts, Sage Butter **V**

To Follow...

- Parma Ham Wrapped Pork Tenderloin, Pomme Purée, Gem Lettuce, Anchovy Gremolata & Goats
Cheese Mousse
Roast Fillet of Atlantic Cod, Clams, Crushed New Potatoes, Samphire, Chorizo & Tomato White Wine
Sauce
Pearl Barley Risotto, Roasted Pumpkin, Beetroot, Apple & Feta Cheese **V**

Side Dishes All at 3.75

- Cider Roasted Baby Carrots & Parsnips
Hand Cut Triple Cooked Chips
Thin Chips
Roasted Red Pepper Macaroni Cheese **V**
- Grilled Sweet Potatoes, Cilantro & Lime Dressing
Parmesan & Lemon Courgettes
Cauliflower Cheese

To Finish...

- Sticky Toffee Pudding, Butterscotch, Vanilla Ice Cream
Glazed Roasted Plums, Granola, Peach Coulis, Basil Ice Cream
Blackberry Panna Cotta, Candied Lemon, Meringue, Honeycomb

*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 Vegetarian Dishes **V** Vegan Dishes
♥ 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

British Small Plates *As a Snack, Starter or While You Wait....*

Home Baked Bread Selection, Butter V 3	Scotch Egg with Black Pudding, Piccalilli 6
Marinated House Queen Olives V <i>GF</i> 3	Salt and Pepper Squid, Citrus Ponzu Sauce 8
Mini Chorizo with Worcestershire Sauce 6	Whitstable Rock Oysters V <i>GF</i> 3 (each)
Lamb & Cumin Meatballs, Tomato Ragout <i>GF</i> 7	Grilled King Prawns, Garlic & Ginger <i>GF</i> 8
Grilled Baby Back Pork Ribs, BBQ Sauce 6	Devilled Whitebait, Garlic Aioli 8
Vegetable Tempura, Avocado Pesto V 6	Houmous, Cumin Crackers, Tomato Salsa V 5

We recommend 2 small plates if having as a starter

To Start....

MUSSELS

Cooked in Kentish White Wine, 'Mariniere' with Garlic, Parsley
& Cream Sauce, Warm Garlic Bread Starter 8 Main Course 15

CAMEMBERT

Whole Baked Camembert with Garlic & Thyme, Fig Chutney, Warm Baguette 9.5 **V**

SCALLOPS

Coquille St Jacques Baked in their Shell, White Sauce, Roast Celeriac, Creamed Potatoes 12.50

HAM HOCK

Ham Hock & Apricot Terrine, Piccalilli, Sour Dough Toast 8

SALMON

Applewood Smoked Salmon, Confit Tomato, Radish, Dill & Tarragon Crème Fraiche 9

SOUP

Cream of Local Cauliflower Soup, Sautéed Wild Mushrooms 7 **V**

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*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
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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

DUCK

Confit Duck Leg, Braised Red Cabbage, Pomme Purée, Green Peppercorn Sauce 19

SEA BASS

Roast Fillet of Seabass, Potato & Parsnip Purée, Burnt Leeks, Romanesco, Spiced Langoustine Bisque 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

SHEPHERD'S PIE

Lamb Shank Shepherd's Pie, Wilted Chard, Red Wine Jus 18

GNOCCHI

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

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

Side Dishes All at 3.75

Cider Roasted Baby Carrots & Parsnips

Hand Cut Triple Cooked Chips

Thin Chips

Roasted Red Pepper Macaroni Cheese **V**

Grilled Sweet Potatoes, Cilantro & Lime Dressing

Parmesan & Lemon Courgettes

Cauliflower Cheese

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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*

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To Finish...

TART

Kentish Apple Tart Tatin, Start Anise Ice Cream 7

SOUFFLE

Blackberry Souffle, Chestnut Ice Cream 9

CHOCOLATE

Dark Chocolate Mousse, Espresso Granita, Cappuccino Cream 8

CRUMBLE

Peach & Blackberry Crumble, Blackberry Sorbet 7

CHEESECAKE

Passion Fruit & White Chocolate Cheesecake, Orange Sorbet 8

ICE CREAM & SORBET SELECTION

Please ask one of our Team for Today's Selection of Home Made Ice Creams... 7 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...

Fish Goujons, Chips, Peas & Tartar Sauce 7

Ham, Egg & Chips 8

Beef Burger Lettuce, Tomato, Fried Onions & Chips 8

Soup of the Day, Warm Baguette 5

Macaroni Cheese 5

Mini Steak & Chips, Peas 9

Grilled Chicken Strips, Chips, Peas 7

Any Roast (served on Sundays)

Served with Roast potatoes, Vegetables & Yorkshire pudding 8

We have a wide range of ice creams available made fresh daily 5

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 15

3 COURSES 17

TUESDAY STEAK NIGHT

STEAK FOR 2 & CARAFE OF WINE

£28 FOR TWO PEOPLE

WELLINGTON WEDNESDAY

BEEF WELLINGTON FOR 2 PEOPLE 48.00

THURSDAYS NIGHT

FISH & CHIPS FOR £7.50

SUNDAY BRUNCH

Midday – 5.30pm

ROAST FROM 16

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