

# The Windmill

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

Home Baked Bread Selection, Butter <b>V</b> 3	Scotch Egg with Black Pudding, Piccalilli 6
Marinated House Queen Olives <b>V</b> <i>GF</i> 3	Salt and Pepper Squid, Citrus Ponzu Sauce 8
Mini Chorizo with Worcestershire Sauce 6	Whitstable Rock Oysters <b>V</b> <i>GF</i> 3 (each)
Grilled King Prawns, Garlic & Ginger <i>GF</i> 8	Vegetable Tempura, Avocado Pesto <b>V</b> 6
Grilled Baby Back Pork Ribs, BBQ Sauce 6	Deville Whitebait, Garlic Aioli 8
Pork Shoulder Croquette, Chipotle Mayonnaise 8	

*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, Apple Chutney, Warm Baguette 10 **V**

#### SCALLOPS

Hand Dived Scallops, Butter Beans, Chorizo, Tomato, Pea Pure 12.50

#### HAM HOCK

Pressed Ham Hock & Foie Gras Terrine, Pineapple Jelly, Apple Purée, Sourdough Toast 8

#### SALMON

Citrus Cured Salmon, Charred Spring Onion, Pickled Beetroot, Kohlrabi, Orange Segment, Horseradish Yoghurt 9.50

#### SOUP

Kentish Leek & Potato Soup with Chive Crème Fraiche 7 **V**

**V** Vegetarian Dishes    **V** Vegan Dishes  
**V** Denotes dishes that are low in cholesterol, salt & fats    **GF** Gluten Free

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## To Follow....

### STEAK

35 Day Dry Aged Steak, Triple Cooked Chips, Grilled Portobello Mushroom, Onion Rings

Sirloin 28

Fillet 35

Chateaubriand 65 (two people to share)

*Served with a Choice of 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

### DUCK

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

### SEA BASS

Roast Fillet of Sea Bass, Spinach, New Potatoes, Celeriac Puree with Chorizo, Tomato, Mussels & Cream 21.50

### PORK

Slow Roast Pork Belly, Savoy Cabbage, Pork Cheek, Black Pudding Bon Bon, Wild Mushrooms,

Chorizo Potato Dauphinoise 19

### COD

Roast Fillet of Cod, Migas Crumb, Puy Lentils, Broccoli, Cherry Tomatoes, Warm Paprika Dressing 18

### 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

Cauliflower Cheese

Braised Red Cabbage

Tender Stem Broccoli with Chilli & Garlic

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## To Finish...

### TART

Treacle Tart, Buttermilk Ice Cream 7

### CHOCOLATE

Dark Chocolate Tart, Raspberry Gel, Chocolate Soil, Chantilly Cream 8

### CRUMBLE

Apple & Rhubarb Crumble, Vanilla Custard 7

### CHEESECAKE

Pineapple Cheesecake, Blood Orange Sorbet 8

### STICKY TOFFEE

Sticky Toffee Pudding, Butterscotch, Vanilla Ice Cream 7.50

### CHEESE PLATE

Selection of Cheese, Orchard Chutney, Water Biscuits 10

### 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 7

## Dessert Wine...

Moscato, Maculan, Dindarello, Veneto, Italy	6 gls
Sauternes, La Fleur D'or, France	7 gls
Tokaji 'Cuvee Sauska, Hungary 2003 (50cl bottle)	50 btl

## Fortified

Taylors LBV	5
Madalena Vintage Port 1996	16
Cuesta Fino Sherry	4

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## Children's Menu...

Fish Goujons, Chips, Peas 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

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

*We can make most dishes from the main menu smaller and simplify it to meet the children's requirements*

## Join Us...

### EXPRESS LUNCH

SERVED MONDAY TO FRIDAY 12 - 3PM

2 COURSES 15

3 COURSES 17

### TUESDAY STEAK NIGHT

SERVED 5.30-9.30PM

STEAK FOR 2 & CARAFE OF WINE

£28 FOR TWO PEOPLE

### WELLINGTON WEDNESDAY

SERVED 5.30-9.30PM

BEEF WELLINGTON FOR 2 & CARAFE OF WINE 48.00

### THURSDAY NIGHT

SERVED 5.30-9.30PM

FISH & CHIPS FOR £7.50

### SUNDAY BRUNCH

Midday – 5.30pm

ROAST FROM 16

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