



# THE WINDMILL

## AUTUMN 2020

### SMALL PLATES

- Marinated olives **£3.75** | Homemade bread & butter **£3.75**  
Vegetable tempura, harissa hummus **£5** | Mini chorizo, Worcestershire sauce **£7**  
Chorizo scotch egg, piccalilli **£7.50** | Salt and chilli squid, garlic aioli **£7**  
Devilled whitebait, harissa mayonnaise **£6**  
3 or 6 Oysters, shallot vinegar **£10/£18** | 3 Oysters with a glass of Balfour Leslie's Reserve **£15**

### STARTERS

- Butternut Squash Soup** **£6.50**  
chive crème fraîche, homemade bloomer
- Wild Mushroom Arancini** **£7.50**  
tomato, butter bean ragout
- Ham Hock & Duck Ballotine Terrine** **£8.50**  
pickled vegetables, piccalilli gel, toast
- Citrus-Cured Salmon** **£9.50**  
orange segments, cucumber horseradish yoghurt, caviar
- Whole Baked Camembert** **£10**  
garlic, thyme, apple chutney, warm baguette
- Pan-Roasted Scallops** **£13**  
cauliflower purée, crispy pancetta, black pudding crumb
- Steamed Mussels** **£8**  
garlic, shallots, coconut milk, spring onion, garlic bread

### MAINS

- Confit Pork Belly & Cheek** **£19**  
bougalière potato, carrot purée, spring greens, apple purée, star anise jus
- Pan-Roasted Cod** **£18**  
celeriac purée, mussels, chorizo, tomato, kale, white wine velouté, fondant potato
- Shepherd's Pie** **£16**  
slow cooked lamb shank, carrot, garden peas, seasonal greens, mashed potato, red wine jus
- Maple Glazed Duck Breast** **£18.50**  
artichoke purée, braised chicory, roasted plums, saffron mashed potato, red wine jus
- Hush Heath Cheeseburger** **£15**  
two local beef patties, lettuce, tomato, gherkins, fries  
add blue cheese or bacon **£1**
- 28 Day Dry-Aged Sirloin Steak** **£28**  
250g sirloin steak, tomato, mushroom, onion rings, triple-cooked chips, peppercorn or blue cheese sauce
- Artichoke Risotto** **£14.50**  
Artichoke purée, artichoke crisp, herb oil
- Wild Mushroom Gnocchi** **£15**  
wild mushroom, tenderstem broccoli, parmesan, truffle oil
- Jake's Beer Battered Fish & Chips** **£15**  
triple-cooked chips, minted mushy peas, tartare sauce
- Whole Pan-Roasted Lemon Sole** **£24**  
café de Paris butter, tenderstem broccoli, new potatoes
- Braised Beef Short Rib** **£20.50**  
bone marrow crumb, truffle mashed potato, kale, celeriac purée

### SIDE DISHES **£4 Each**

- Garlic creamed spinach | Chilli & garlic tenderstem broccoli | Herb buttered new potatoes  
Star anise glazed carrots | Smoked bacon cauliflower cheese | Tomato & shallot salad, balsamic glaze  
Triple-cooked chips | Aspen fries

