



THE WINDMILL

SUNDAY MENU

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 bread

Wild Mushroom Arancini £7.50
tomato, butter bean ragout

Ham Hock & Duck 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

ROASTS

Roast Sirloin of Beef £17

Braised Shoulder of Lamb £17

Roast Shoulder of Pork £16

Vegetarian Nut Roast £15

all the above served with roast potatoes, seasonal vegetables, Yorkshire pudding and red wine jus

MAINS

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

Pan-Roasted Cod £18
celeriac purée, mussels, chorizo, tomato, kale, white wine velouté, fondant potato

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

SIDE DISHES £4 Each

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

