

The Windmill

Steak Night Menu (Sample Menu)

Every Tuesday Night from 5.30pm

STEAKS

BETHERSDEN REARED 35 DAY DRY AGED BEEF

Sirloin	26
Rib Eye	23

Beef Dripping Pont Neuf Chips, Stuffed Portobello Mushroom, Onion Rings, Wild Garlic

Choose from the Following Sauces...

Red Wine
Peppercorn
Kentish Blue Cheese Sauce

RED WINES

Wine recommendations to accompany your steaks

Chianti 'Single Vineyard Le Maestrelle', Antinori, Tuscany, Italy
£8 Glass 175ml £22 Carafe 500ml

Carmenere Gran Hacienda Santa Rita Chile
£6.60 Glass 175ml £18 Carafe 500ml

Rioja, Conde Valdemar Crianza, Spain 2011
£8 Glass 175 ml £21 per carafe 500ml

Zinfandel, Sebastiani, Sonoma USA
£10 Glass 175 ml £22 Carafe 500 ml

♥ Vegetarian Dishes ♻️ Vegan Dishes
♥ 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. Additionally, please speak to one of our front of house team when ordering as we are happy to adapt dishes as required. To the best of our knowledge, no genetically modified ingredients are used in our cooking. All Prices are inclusive of 20% VAT. A discretionary service charge of 10% will be added to your bill.

