

# The Windmill

## Sunday Lunch (Sample Menu)

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

Home Baked Breads, Butter 3	Marinated House Queen Olives ⑤ GF 3
Grilled Baby Back Pork Ribs, BBQ Sauce 6	Pork Shoulder Croquette, Chipotle Mayo 8
Scotch Egg with Black Pudding, Piccalilli 6	Salt and Pepper Squid, Citrus Ponzu Sauce 8
Mini Chorizo with Worcestershire Sauce 6	Grilled King Prawns, Garlic & Ginger GF 8
Honey Roasted Pigs In Blankets, Grain Mustard 7	Whitstable Rock Oysters ♥ GF 3 (each)

*We recommend 3-4 snacks for 2 people to share if having as a starter*

### Starters...

#### SOUP

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

#### 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

#### TERRINE

Ham Hock and Smoked Chicken Terrine, Prunes Purée, Pickled Vegetables and Sourdough Toast 8

#### SALMON

Black Treacle Cured Salmon, Charred Spring Onion, Pickled Beetroot, Orange Segment, Horseradish Yoghurt 9

**V** Vegetarian Dishes    ⑤ Vegan Dishes  
♥ Denotes dishes that are low in cholesterol, salt & fats    **GF** Gluten Free

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## Main Courses...

### BEEF

Roast Sirloin of Beef served with Buttered Red Cabbage, Swede Mash  
East Hall Farm Vegetables, Duck Fat Roast Potatoes, Yorkshire Pudding & Red Wine Sauce 17

### SHOULDER OF PORK

Roast Shoulder of Pork, Served with Buttered Red Cabbage, Swede Mash  
East Hall Farm Vegetables, Duck Fat Roast Potatoes, Yorkshire Pudding & Red Wine Sauce 16

### SHOULDER OF LAMB

Braised Shoulder of Salt Marsh Lamb served with Buttered Red Cabbage, Swede Mash  
East Hall Farm Vegetables, Duck Fat Roast Potatoes, Yorkshire Pudding & Red Wine Sauce 17

### ROAST SPATCHCOCK CHICKEN

To Share served with Buttered Red Cabbage, Swede Mash  
East Hall Farm Vegetables, Duck Fat Roast Potatoes, Yorkshire Pudding & Red Wine Sauce  
28 (for two) / half 14

### FISH & CHIPS

Deep Fried Whitstable Bay Beer Battered Fish, Triple Cooked Chips, Crushed Minted Peas,  
Tartar Sauce 15

### SEA BASS

Roast Fillet of Seabass, Potato & Parsnip Purée, Curly Kale, Burnt Leeks, Romanesco, Spiced Langoustine  
Bisque 20

### BURGER

Grilled Home-Made Beef Burger, Toasted Bun, Iceberg Lettuce, Beef Tomato, Gherkins, Tomato  
Salsa, French Fries & Burger Sauce 15.5  
Add Melted Blue Cheese or Grilled Bacon for 1.50 each

### GNOCCHI

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

## Side Dishes...

All at 3.75

Cauliflower Cheese

Roasted Red Peppers Macaroni Cheese

Roast Potatoes

Braised Red Cabbage

Tendstem Broccoli with Chilli & Garlic

Selection Of Vegetables

Thin Chips

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## Desserts...

### PANNA COTTA

Blueberry Panna Cotta, Candied Lemon, Meringue, Honeycomb 7

### CRUMBLE

Apple & Berry Crumble, Blackberry Sorbet 7

### CHOCOLATE

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

### STICKY TOFFEE

Sticky Toffee Pudding, Butterscotch, Vanilla Ice Cream 7.5

### CHEESECAKE

Pineapple Cheesecake, Orange Sorbet 8

### CHEESE PLATE

Selection of Kentish Cheeses, Orchard Chutney, Truffle Honey & 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 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
Kopke Vintage port 1996	11
Cuesta Fino Sherry	4

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## Children's Menu...

Available for children up to 7 years old

Beef Burger, Lettuce, Tomato, Chips 8

Ham, Egg & Chips 8

Chicken Strips, Fries & Peas 7

Soup of the Day, Warm Bread 5

Macaroni Cheese 5

Roast Beef or Pork Loin (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 most dishes 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

### TUESDAYS STEAK NIGHT

SERVED FROM 5.30-9.30PM

STEAK FOR 2 & A CARAFE OF WINE 28

### WELLINGTON WEDNESDAY

BEEF WELLINGTON FOR 2 & A CARAFE OF WINE 48

### THURSDAYS NIGHT

SERVED FROM 5.30-9.30PM

FISH & CHIPS FOR 7.5

### SUNDAY BRUNCH

MIDDAY – 5.30pm

ROAST FROM 16

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