

LEAF

RESTAURANT

Feed the soul!

Fresh... Colourful... Indulgent... Exciting

LEAF AMUSER

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| Marinated Provencal Olives (V, VE, GF) | 4.50 |
| Super seed artisan bread selection (V, VE) Cold pressed olive oil and aged balsamic | 5.00 |
| Shot of chilled gazpacho soup infused with lemon grass (DF, GF, VE) Infuse with summer vegetables, served with watermelon | 3.50 |
| Great Britain favourite chipolatas (3 pc) Glazed with honey and mustard | 4.50 |

APPETISER

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| Seasonal soup of the day (V, GF, VE) Warm bread roll, butter | 7.50 |
| Seared scallops with caviar (GF) Curried cauliflower puree, crispy pancetta | 13.50 |
| Grilled octopus (GF) Served with a shaved fennel & cucumber salad, capers | 10.50 |
| Tempura calamari Lemon and garlic mayonnaise | 7.50 |
| Grilled asparagus with heritage tomato salad (V, GF) Soft egg, red pepper coulis, and basil oil, béarnaise sauce | 9.50 |
| Japanese style vegan gyoza (VE) Steamed or fried. Served with soy, chilli, lime sauce | 9.50 |
| Baked camembert (V) | 9.50 |

BUILD YOUR OWN SALAD

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| Vietnamese salad (V, VE, GF) Glass noodles, crispy lotus root, radish, spring onion, julienne of carrot, peppers, micro coriander, soy lime & chilli dressing | 10.50 |
| Superfood signature Leaf salad (V, VE, GF) Red & white quinoa, beetroot, avocado, sunflower seeds, pomegranate, blueberries, cherry tomatoes, fresh chilli, citrus dressing | 10.50 |
| Boost your strength by adding the below protein to your salad: | |
| Cajun roast chicken (GF) | 4.50 |
| Grilled peri peri tofu (GF, VE) | 5.50 |
| Five grilled garlic chilli tiger prawns (GF) | 7.50 |
| Baked Scottish salmon steak (GF) | 6.50 |

MAIN DISHES

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| Fully loaded burger Melted Westcombe cheddar cheese, smoked streaky bacon, gherkins, lettuce, tomato, truffle infused mayonnaise, burger relish, red cabbage slaw, toasted brioche bun, skin on fries | 16.50 |
| Beyond meat jackfruit burger (V, VE) Avocado, burger relish, lettuce, tomato, vegan coleslaw, vegan brioche bun, sweet potato fries | 14.50 |
| Grilled 8oz sirloin steak Sautéed garlic & thyme field mushrooms, cherry tomatoes on the vine, watercress, stealth skin on fries | 25.50 |

MAIN DISHES

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| Grilled 6oz fillet steak Sautéed garlic & thyme field mushrooms, cherry tomatoes on the vine, watercress, stealth skin on fries Add béarnaise, peppercorn, or red wine sauce | 27.50 3.50 |
| Grilled tandoori style lamb cutlet (GF) Crushed curried Jersey Royals, minted green pea puree, baby radish, pomegranate seeds, mint yoghurt, mango chutney. | 21.50 |
| Chef's special butter chicken (GF) Aromatic spiced basmati rice, baby naan, mini poppadoms | 18.50 |
| Tempura cod & chips Buttered green peas, tartar sauce, sweet potato fries | 16.00 |
| Seared sea bass (GF) Slow cooked Truffle potato, seasonal green, Avruga caviar, lemon cream sauce | 20.50 |
| Roasted Scottish salmon (GF) Pickled beetroot, wilted curly kale, micro pea shoots, béarnaise sauce | 19.50 |
| King prawn linguini Five Chilli & garlic marinated king prawns, chilli infused soy lime sauce | 20.50 |
| Vegan Thai green curry (GF, VE) Silky tofu, crispy lotus root, sticky rice | 14.50 |
| Beetroot & Asparagus Spear Risotto (V) Goat cheese, micro cress. Vegan risotto is available on request | 14.50 |

SIDES

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| Pomegranate & leaf salad with truffle dressing (V) | 3.50 |
| Sautéed curly kale & spinach (V, VE, GF) | 4.50 |
| Buttered petits poi's | 3.50 |
| Skin on fries (V) | 3.50 |
| Tempura onion rings (V) | 4.50 |
| Sweet potato fries (V, VE) | 4.50 |

DESSERTS

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| The Mess at Leaf (V, GF) Strawberries, raspberry coulis, broken meringue, Chantilly cream | 7.50 |
| Lemon and raspberry posset (GF) With buttered short | 7.00 |
| Mango & pineapple carpaccio (VE, GF, DF) Served with vegan ice cream & toasted coconut | 6.50 |
| Molten chocolate surprise (V) Charred orange segments, dark chocolate sauce & mixed summer berries | 10.00 |
| Selection of British artisan cheeses (V) Westcombe Cheddar, Somerset Brie, Colston Bassett Stilton. Served with crackers, grapes & quince jelly | 10.50 |
| Selection of Ice cream & sorbet (V, VE, GF) | 6.50 |

Please ask your server for our allergen matrix. Please inform your server of any allergies or intolerances prior to placing your order.
Local beers from Windsor & Eton Brewery, Lovibonds Brewery, Henley Tutts Chump Ciders from Bradfield. Succulent wines from Stanlake Park, Twyford.
All prices are in GBP (£) Sterling. VAT is included at the current rate. A discretionary service charge of 12.5% is applied to all bills.

V - Vegetarian VE - Vegan GD - Gluten Free DF - Dairy Free

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