

LEAF

Feed the soul!

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

A menu that offers a variety of choices that appeal to the well-being of the mind, body and soul.

BRUNCH 10AM – 12PM

Energizer Smoothie of the Day (V)	5.00
Please ask your server for more information	
Bircher Muesli (VE)	6.50
Apple juice soaked oats, grated green apple, sultanas. Select your toppings: sunflower seeds, pumpkin seeds, chia seeds, goji berries	
Organic Rolled Oat Porridge (V, VE)	6.50
Select your toppings: banana, blueberries, sunflower seeds, pumpkin seeds, chia seeds, goji berries	
Homemade Super Seed Granola (V, VE)	6.50
Fresh berries, low fat yoghurt or vegan soya yoghurt	
Smashed Avocado on Toast (V, VE)	7.00
Cherry tomatoes, fresh lime & sliced chilli Add smoked streaky bacon, poached egg or Severn & Wye smoked salmon	
Royal English Breakfast	15.00
Cumberland Sausages, smoked back bacon, sauté field mushroom, grilled plum tomato, hash brown, baked beans and egg of your choice – scrambled or fried.	
Royal English Breakfast – The little Ones	7.00
Cumberland Sausage, Smoked Back Bacon, baked beans, hash brown	
Eggs Benedict - A LEAF FAVOURITE! -	7.00
Honey glazed Wiltshire ham, poached free-range eggs, granary bread, hollandaise sauce	
Eggs Royale	8.00
Severn & Wye smoked salmon, poached free-range eggs, granary bread, hollandaise sauce	
Eggs Florentine (V)	6.50
Wilted spinach, poached free range eggs, granary bread hollandaise sauce	
Severn & Wye Smoked Salmon Crostini	8.50
Served with soft cream cheese, sunflower seed rye bread & capers	
Free Range Egg Omelette	9.00
Select three toppings: honey glazed Wiltshire ham, Severn & Wye smoked salmon, cheddar cheese, button mushrooms, peppers, onions, tomatoes, spinach	
Breakfast Baps with Hash Brown	6.00
Smoked streaky bacon, Cumberland sausage or a fried egg served in a toasted brioche bun	

BUILD YOUR OWN SALAD 12PM – 9PM

Classic Caesar salad	9.50
Romaine lettuce, rustic croutons, anchovies, shaved Parmigiano & Caesar dressing	
Vietnamese salad (V, VE, GF)	10.50
Glass noodles, crispy lotus root, radish, spring onion, julienne of carrot, peppers, micro coriander, soy lime & chilli dressing	
Signature Leaf Salad (V, VE, GF)	10.50
Red & white quinoa, beetroot, avocado, sunflower seeds, pomegranate, blueberries, cherry tomatoes, fresh chilli, citrus dressing	
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

SANDWICHES 12PM – 9PM

Sandwiches served on white or brown bloomer with a mixed leaf salad. Gluten free bread is also available.	
Classic BLT	9.00
Smoked back bacon, lettuce, tomato, mayonnaise, skin on fries	
Triple Decker Club	13.50
Roast chicken, plum tomatoes, smoked streaky bacon, Iceberg lettuce, free-range egg mayonnaise, skin on fries	
Vegan Club (VE)	12.50
Grilled tofu, hummus, sliced plum tomatoes, smashed avocado, chilli flakes, Iceberg lettuce, sweet potato fries	
Classic Steak Baguette	14.50
Sourdough baguette, chargrilled sirloin, red onion marmalade, English mustard, truffle mayonnaise, skin on fries	
Superfood Wrap (VE) – FEED THE SOUL -	10.50
Beetroot, falafel, hummus, red cabbage, gherkins, rocket leaves, mint soy yoghurt, sweet potato fries	
Classic Sandwiches:	
Severn & Wye Smoked Salmon & Lemon Cream Cheese	9.00
Honey Glazed Wiltshire Ham & Grain Mustard Mayonnaise	8.00
Grilled Mixed Peppers & Hummus (VE)	7.00
Mild Somerset Cheddar & Branston Pickle (V)	7.00
Free Range Egg Mayonnaise & Cress (V)	7.00

LIGHT BITES 12PM – 9PM

Marinated Provencal Olives (V, VE, GF)	4.50
Super Seed Artisan Bread Selection (V, VE) 5.00 Cold pressed olive oil and aged balsamic vinegar	
Soup of the Day (V, GF)	7.50
Please ask your server. Served with artisan bread or gluten free bread	
Grilled Asparagus with Heritage Tomato Salad (V,GF,DF)	9.50
Soft egg, red pepper coulis, and basil oil, balsamic dressing	
Hummus and Guacamole Dips (VE)	6.50
Toasted wholemeal pitta bread	
Japanese Style Vegan Gyoza (VE)	9.50
Steamed or fried. Served with soy, chilli, lime sauce	
Tempura Calamari	7.50
Lemon and garlic mayonnaise	
Severn and Wye Smoked Salmon Crostini	8.50
Soft cream cheese, sunflower seed bread, caper and lemon	
Grilled Octopus (GF)	10.50
Served with a shaved fennel & cucumber salad, capers	
Madeira Glazed Grilled Baby Chorizo	8.50
Served with Salsa Brava & toasted sourdough bread	
Baked Camembert (V)	9.50
Served with toasted beetroot sourdough soldiers	
MAIN DISHES	
Fully Loaded Burger	16.50
Melted Westcombe cheddar cheese, smoked streaky bacon, gherkins, lettuce, tomato, truffle infused mayonnaise, burger relish, red cabbage slaw, toasted brioche bun, skin on fries	
Beyond Meat Jackfruit Burger (V, VE)	14.50
Avocado, burger relish, lettuce, tomato, vegan coleslaw, vegan brioche bun, sweet potato fries	
Grilled 8oz Sirloin Steak	25.50
Sautéed garlic & thyme field mushrooms, cherry tomatoes on the vine, watercress, stealth skin on fries	
Grilled 6oz Fillet Steak	27.50
Sautéed garlic & thyme field mushrooms, cherry tomatoes on the vine, watercress, stealth skin on fries	
Add béarnaise, peppercorn, or red wine sauce	3.50
Grilled Tandoori Style Lamb Cutlet (GF)	21.50
Crushed curried Jersey Royals, minted green pea puree, baby radish, pomegranate seeds, mint yoghurt, mango chutney	

RECOMMENDED BY LEAF

Chefs Special Butter Chicken (GF)	18.50
Aromatic spiced basmati rice, baby naan, mini poppadoms	
Tempura Cod & Chips	16.00
Buttered green peas, tartar sauce, sweet potato fries	
Seared Scottish Salmon (GF)	19.50
Pickled beetroot, wilted curly kale, micro pea shoots, béarnaise sauce	
King Prawn Linguini	20.50
Five Chilli & garlic marinated king prawns, chilli infused soy lime sauce	
Vegan Thai Green Curry (GF, VE)	14.50
Silky tofu, crispy lotus root, sticky rice	
Beetroot & Asparagus Spear Risotto (V)	14.50
Goat cheese, micro cress. Vegan risotto is available on request	

GRAZING PLATTERS 12PM – 9PM

Vegetarian Platter (V)	18.00
Marinated Provencal olives, Japanese style fried vegetable gyoza, baked Camembert, toasted wholemeal pitta bread	
Royal Platter	21.00
Tempura calamari, grilled red wine octopus, Severn & Wye smoked salmon crostini, Madeira glazed grilled baby chorizo	
Artisan Sharing Cheese Board (V)	20.00
Westcombe Cheddar, Somerset Brie, Colston Bassett Stilton. Served with crackers, grapes & quince jelly	
Sides	
Pomegranate & Leaf Salad with Truffle Dressing (V)	3.50
Sautéed Curly Kale & Spinach (V, VE, GF)	4.50
Buttered Petits Pois	3.50
Skin on Fries (V)	3.50
Tempura Onion Rings (V)	4.50
Sweet Potato Fries (V, VE)	4.50

AFTERNOON TEA

12PM – 5PM

Severn & Wye Smoked Salmon & Lemon Cream Cheese, on Rye Bread
Honey Glazed Wiltshire Ham & Grain Mustard Mayonnaise
Grilled Mixed Peppers & Hummus (VE)
Free Range Egg Mayonnaise & Cress (V)

Large Fruit Scone or Plain Scone
Homemade Berries of the Forest Jam
Devonshire Clotted Cream

Chef's Selection of Fresh Mini Cakes and Macaroons

Your choice of Tea or Coffee

25.00

THE LITTLE ONES 12PM – 9PM

STARTERS

Vegetable Soldiers with Hummus (V)	4.50
Cheesy Garlic Bread (V)	4.50
Chicken Goujons	4.50

MAINS

Captain Cod	7.00
With French Fries & Petits Pois	
Mini Slider Burger	7.00
With French Fries	
Italian Job Penne Pasta (V)	7.00
With Pomodoro Sauce	

DESSERTS

Mini Chocolate Brownie with Vanilla Ice Cream (V)	5.00
Sweet Treat: Ice Cream (V)	3.50
Chocolate, Vanilla or Strawberry with chocolate sauce	
Fruit kebab (V)	3.50
With raspberry coulis	

DESSERTS 12PM – 9PM

The Mess at Leaf (V, GF)	7.50
Strawberries, raspberry coulis, broken meringue, Chantilly cream	
Mango & Pineapple Carpaccio (VE, GF, DF)	6.50
Served with vegan ice cream & toasted coconut	
Molten Chocolate Surprise (V)	10.00
Charred orange segments, dark chocolate sauce & mixed summer berries	
Selection of British Artisan Cheeses (V)	10.50
Westcombe Cheddar, Somerset Brie, Colston Bassett Stilton. Served with crackers, grapes & quince jelly	
Selection of Ice Cream & Sorbet (V, VE, GF)	6.50

TEA AND COFFEE 10AM – 9PM

Espresso 2.00
Double Espresso 3.00
Mocha 4.50
Latte 4.50
Cappuccino 4.50
Cafetiere per person 4.50
Pot of tea per person 4.50

Soya and Oat Milk available on request



The Castle Hotel is proud to partner with Darvilles of Windsor, a long established family business who have been supplying and blending tea since 1860 with the opening of their first tea shop. Since then, five generations of Darvilles have continued the tradition of supplying some of the finest quality teas and who proudly hold a Royal Warrant.

English Breakfast, Earl Grey, Darjeeling, Sencha Green, Chamomile, Peppermint, Rooibos, Elderflower and lemon, Strawberry and kiwi, Red berry, Jasmine Huang Shan Ya

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 GF - Gluten Free DF - Dairy Free

18 High Street, Windsor - 01753 851577 - www.castlehotelwindsor.com - h6618@accor.com