

LEAF

GARDEN & BAR

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.

BUILD YOUR OWN SALAD 12PM - 9PM

Classic Caesar Salad

Romaine lettuce, rustic croutons, anchovies, shaved Parmigiano & Caesar dressing

Signature Leaf Salad (V, VE, GF)

Tricolour quinoa broccoli, avocado, sunflower seeds, pumpkin seeds pomegranate, blueberries, cherry tomatoes, fresh chilli, vinaigrette

Boost your strength by adding the below protein to your salad:

Cajun Roast Chicken (GF/DF)

Grilled Peri-Peri Tofu (GF, VE)

Confit Duck Leg (GF/DF)

Miso Baked Salmon (GF/DF)

Grilled Garlic Tiger Prawns (GF)

SANDWICHES 12PM - 9PM

Sandwiches served on white or brown bloomer with a mixed leaf salad. Gluten free bread is also available.

Classic BLT

Smoked back bacon, lettuce, tomato, mayonnaise, skin on fries

Coronation Chicken Wrap

Spice infused chicken with cream fraiche, red cabbage, rocket leaves, and skin on fries (Vegan wrap available on request)

Vegan Club (VE)

Grilled tofu, hummus, sliced plum tomatoes, smashed avocado, chilli flakes, Iceberg lettuce, sweet potato fries

Triple Decker Club

Roast chicken, plum tomatoes, smoked streaky bacon, Iceberg lettuce, free-range egg mayonnaise, skin on fries

Classic Steak Baguette

Sourdough baguette, chargrilled sirloin, red onion marmalade, English mustard, mustard mayonnaise, skin on fries

Classic Sandwiches:

Grilled Mixed Peppers & Hummus (VE)

Mild Somerset Cheddar & Branston Pickle (V)

Free Range Egg Mayonnaise & Cress (V)

Honey Glazed Wiltshire Ham & Grain Mustard Mayonnaise

MAIN DISHES 12PM - 9PM

10.50 Fully Loaded Burger or Vegan Burger

Melted Somerset cheddar cheese, smoked streaky bacon, gherkins, lettuce, tomato, mustard mayonnaise, burger relish, red cabbage slaw, toasted beetroot and linseed bun, skin on fries

12.50 Grilled 10oz Sirloin Steak (GF)

Sautéed garlic & thyme field mushrooms, on vine cherry tomatoes, watercress, chunky chips

Add sauce

5.50 Béarnaise, peppercorn, or red wine

5.50 Slow cooked Lamb Shank infused with Mild spices (GF)

7.50 Saffron mashed potato, chantenay carrot,

7.50 long stem broccoli Rogan Josh sauce

9.50 Beef Wellington 7oz

Spinach and wild mushroom, roasted beetroot, burned garlic and parsnip puree, red wine jus

Chefs Special Butter Chicken (GF)

Aromatic spiced basmati rice, baby naan, mini poppadoms

Haddock & Chunky Chips

Green peas, tartar sauce, chunky chips, lemon

Miso Marinated Roasted Salmon (GF/DF)

Crushed potato cake, steamed bokchoi wilted curly kale, basil coconut sauce

12.50 Monkfish Tikka Skewers (GF/DF)

Mild spice marinated served with quinoa pulao, kohlrabi kachumbari korma sauce

Spinach and Ricotta Tortellini (V)

Served with pesto cream sauce and bitter leaves

14.00 GRAZING PLATTERS 12PM - 9PM

Chocolate Fondue (V)

Marshmallow, mini brownies, strawberries, orange segment, 2 profiteroles

Artisan Sharing Cheese Board (V)

Westcombe Cheddar, Somerset Brie, Colston Bassett Stilton crackers, grapes & quince jelly

Royal Platter

Crispy softshell crab, crispy calamari, lamb kebab, honey mustard chipolatas

Vegetarian Platter (V)

Baked Camembert, veggie parcels, Provencal olives, Wholemeal pitta bread with humus and guacamole

17.50

27.00

3.50

27.00

33.50

19.50

17.00

21.00

27.00

14.50

QUEEN'S JUBILEE AFTERNOON TEA

12PM - 5PM

In celebration of the Queen's Platinum Jubilee our Executive Head Chef Suraj has created an afternoon tea fit for Royalty.

FRESHLY MADE SELECTION OF SANDWICHES

Jubilee Coronation chicken wrap with garden leaves
Severn & Wye Smoked Salmon pinwheel
chive cream cheese with caviar on rye bread
Free range egg mayonnaise and cress sandwich on malted bread (v)
Cucumber and hummus on white bread (VE)

Scone

Freshly baked plain or fruit scone with clotted cream and strawberry jam

Patisserie

Royal cupcake and Union Jack
Jubilant Macaroon sandwich
Her Majesty's high tea chocolate cup and lemon posset

30.00

For a celebratory indulgence with your afternoon tea

Glass Prosecco £7.50

Glass House Champagne £10.50

DESSERTS 12PM - 9PM

Selection of Ice Cream & Sorbet (V, VE, GF)

7.00

Sticky Toffee Pudding (V)

Served with vanilla ice-cream, toffee sauce

9.00

Cherry Velvet Wave (V)

Cherry coulis, glazed cherries, cherry sorbet

9.50

Selection of British Artisan Cheeses (V)

Westcombe Cheddar, Somerset Brie, Colston Bassett Stilton. Served with crackers, grapes & quince jelly

12.00

LIGHT BITES 12PM - 9PM

Marinated Provencal Olives (V, VE, GF)

5.00

Super Seed Artisan Bread Selection (V, VE)

Cold pressed olive oil and aged balsamic vinegar

5.00

Soup of the Day (VE, GF)

Please ask your server. Served with artisan bread or gluten free bread

7.75

Honey Mustard Chipolatas

Roasted and glazed with honey and mustard

8.50

Hummus and Guacamole Dips (VE)

Toasted wholemeal pitta bread

7.50

Vegan Parcel Wrapped with Filo Pastry (VE)

Served with soy, chilli, lime sauce

8.50

Tempura Calamari

Lemon and garlic mayonnaise

8.50

Lamb Kebab

Baby naan, mint yoghurt and Asian salad

9.00

Crispy Softshell Crab

Asian salad and wasabi mayonnaise

10.00

Baked Camembert (V)

Served with toasted beetroot sourdough soldiers

11.00

THE LITTLE ONES 12PM - 9PM

STARTERS

Vegetable Soldiers with Hummus (V)

5.00

Cheesy Garlic Bread (V)

5.00

Chicken Goujons

5.00

MAINS

Captain Cod

With French Fries & Petits Pois

7.50

Mini Slider Burger

With French Fries

7.50

Italian Job Penne Pasta (V)

With Pomodoro Sauce

7.50

DESSERTS

Mini Chocolate Brownie with Vanilla Ice Cream (V)

5.00

Ice Cream (V)

Chocolate, Vanilla or Strawberry

4.00

Fruit salad (V)

With raspberry coulis

4.00

TEA AND COFFEE 10AM - 9PM

Espresso

2.25

Double Espresso

3.25

Mocha

4.75

Latte

4.75

Cappuccino

4.75

Hot Chocolate

4.75

Cafetiere per person

4.75

Pot of tea per person

4.75

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.

Loose Leaf Teas

English Breakfast, Earl Grey, Darjeeling, Sencha Green

Tisanes & Infusions

Chamomile, Peppermint, Rooibos, Elderflower and lemon, Strawberry and kiwi,

SIDES

Pomegranate & Leaf Salad with Truffle Dressing (V)

3.50

Buttered Chantenay Carrot and Peas (V)

4.50

Skin on Fries /Chunky Chips (V)

4.50

Tempura Onion Rings (V)

4.50

Sautéed Curly Kale & Spinach (V, GF)

5.50

Children's Afternoon Tea

Finger sandwiches including cheese, ham, jam

Mini fruit scone with clotted cream and jam

Chocolate brownie with marshmallows

Sweet Treat

Fruit kebab

17.50

Hot Chocolate with whipped cream and marshmallows

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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DARVILLES
OF WINDSOR