

LEAF

Drinks...

WINES

Sparkling Wines Champagnes	125ml Bottle
Da' Luca Prosecco Extra Dry	7.50 38.00
Bottega Prosecco Pinot Noir Rose	8.50 42.00
Stanlake Park Brut, Berkshire	10.00 50.00
Louis Domier Champagne	10.50 55.00
Windsor Great Park Brut 2016	17.00 96.00
Laurent Perrier Rosé	96.00

White Wines	175ml 250ml Bottle
Los Romeros	7.00 10.00 28.00
Sauvignon Blanc, Chile Aromas of herbs, grass, yellow plum, green pepper and zippy lemon acidity.	
Los Romeros	7.00 10.00 28.00
Chardonnay, Chile Tropical fruit aromas with citrus and stone-fruit flavours on the finish.	
Da' Luca	7.50 10.50 30.00
Pinot Grigio, Italy Melon and guava flavours with a crisp acidity and rich finish.	
Waipura Hills	8.75 12.50 36.00
Sauvignon Blanc Marlborough, New Zealand Powerful aromas of melon, nettle and snow pea, the palate bursts with fresh citrus, grapefruit and melon notes.	
Dr Loosen	33.00
Reisling, Mosel Germany Fresh and light with a mineral citrus edge, although medium sweet	
Kleine Zalze	34.00
Chenin Blanc, South Africa A gently tropical aroma and a dry yet rich palate and subtle oak.	
Weingut Winter	36.00
Riesling, Rheinhessen, Germany Apple and Citrus on the nose, a rich dry palate with hint of minerality	
Stanlake Park Kings Fumé - Berkshire	40.00
Chardonnay / Ortega, England Elegant lightly-oaked dry wine, rich in body and complexity	

Rosé Wines	175ml 250ml Bottle
Wicked Lady	7.00 10.00 28.00
White Zinfandel, California Medium-sweet rosé made from Zinfandel grapes from warm California.	
JLC Les Pins Couches	8.50 12.50 36.00
Syrah / Cinsault, France Light, refreshing, dry rosé with abundant yet subtle red fruit characters	
Chapel Down	8.50 12.50 36.00
Pinot Noir, England Ripe Pinot Noir grapes are the key to this cherry-scented rosé	

Red Wines	175ml 250ml Bottle
Malbec	7.00 10.00 28.00
Malbec, Chile Black cherry, bramble and plum blossom marry with blackcurrant and spice.	
Los Romeros Merlot	7.00 10.00 28.00
Merlot, Chile Spiced plum and dark berry fruit, a velvety outlook and is quite light-bodied.	
Eleve	7.50 10.50 30.00
Pinot Noir, France Cherry and blueberry flavours on the soft palate, finishes with a hint of spice.	
JLC Les Collines de Laure	8.75 12.50 36.00
Syrah, France Ripe red fruits with a spicy backdrop, fine tannins make for a harmonious wine that is rich and generous	
Drifting	36.00
Old Vine Zinfandel, USA Ripe berry and dark chocolate aromas with oak in the background, ripe fruit and delicate oak spice flavours, firm tannins and a lingering finish	
Don Jacoba - Crianza	38.00
Tempranillo / Garnacha Rioja, Spain Abundant raspberry aromas mingle with sumptuous cherry; layered with a creamy barrique character.	
Vivir Sin Dormir	38.00
Monastrell, Jumilla, Spain Deep purple, with aromas of dark red fruit, tobacco and toasted notes Well structured with a strong persistent finish	
Salentein Barrel Selection	40.00
Malbec, Uca Valley, Mendoza, Argentina Deep red-purple coloured wine, very intense nose with notes of ripe blackberry, blueberry and redcurrant, with subtle hints of violet.	

Please note:

Our wine supplier may have issues obtaining some of our wines, if so we will always obtain the best alternative for you

SPIRITS

Gin	25ml
Tanqueray, Gordon's, Edinburgh Gin Classic, Boe Peach, Delilah	5.50
Chase Grapefruit, Bombay Sapphire, Rhubarb, Edinburgh Gin 1670, Edinburgh Cannonball, Mermaid Pink	6.50
Hendricks, Monkey 47,	7.00
Vodka	
Absolut	5.50
Chase Marmalade, Potato, or Rhubarb,	6.00

Brandy	5.50
Grappa, Calvados, Pisco	6.50
Courvoisier VS,	8.50
Rémy VSOP,	8.50
Baron de Sigognac Armagnac 10yr	

Whisky	5.50
Johnny Walker Black, Johnnie Walker Red, Famous Grouse	6.50
Jameson, Bushmills, Jack Daniels	7.50
Maker's Mark, Woodford Reserve, Knob Creek, Bulliet	8.00
Glenmorangie 12yr, Auchentoshan 10yr, Auchentoshan Triple Wood,	
Glenmorangie 10yr, Arran 10yr	8.50
Hazelburn 10yr, Kavalan Malt (Taiwan)	9.00
Caol Ila 10yr, Ardbeg 10yr, Kilchoman Machir Bay,	12.00
Glen Scotia 15yr, Scapa Glansa, Springbank 15yr	

Rum	5.50
Havana 3yr, Morgan Spiced, Bacardi, Morton's O.V.D	8.50
Plantation Series, Santa Teresa,	
Diplomatica Reserva, Ron Zacapa 23yr	18.00
Diplomatica Ambassador	

Tequila	5.50
Jose Cuervo Blanco, Mezcal	

Vermouths - Ports	50ml
Noilly Prat, Cinzano Bianco, Lillet Blanc, Carpano Punt e Mes	5.00
Harvey's Bristol Cream, Aperol, Campari,	5.00
Bailey's, Ricard	5.00
Graham's LBV, Grahams 10yr Tawny	6.00

Liqueurs	25ml
Kahlua, Clement Creole, Chambord, Cherry Herring	5.00
Cointreau, Grand Marnier, Orange Curacao, Triple Sec	5.00
Golden Falernum, Limoncello,	5.00
Drambuie, Glayva	5.00
Sambuca, Jägermeister	4.00

ALCOHOL-FREE APERITIFS

Everleaf Forest	6.00
A complex blend of 14 sustainably sourced botanicals including Saffron, Madagascan Vanilla and Orange Blossom	
Seedlip Garden	6.00
Combines citrus fresh notes of pea and garden herbs	
Dry Dragon Kumbucha	6.00
Kumbucha Tea Ferment is light and citrusy with notes of sweet lemons and grapefruit, with a delicate leafy undertone.	

SOFT DRINKS

Fevertree Tonic, Light Tonic, Lemon Tonic, Ginger Ale, Ginger Beer 200ml	3.50
Bottlegreen Sparkling Apple, Bottlegreen Sparkling Elderflower 275ml	
Coca Cola, Diet Coke, Coke Zero 200ml	
Schweppes Soda Water, Schweppes Lemonade 200ml	
Frobishers Fruit Juices 240ml	
Orange, Apple, Pineapple, Cranberry, Tomato	
Crodino 1965 100ml, Redbull 250ml	

COCKTAILS

In ancient times, it was said beguiling and beautiful mermaids would swim up river to warn noble men of impending doom. Perhaps Windsor had such a visitation and thus our bar was once named The Mermaid Inn. Thinking of the Lady of the Sea and her shimmering body we constructed an 'old fashioned' in her honour: The Mermaid our signature cocktail	COCKTAILS 15.00
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The Mermaid	5.50
Aged rum, Clement Creole Shrub, Golden Falernum smoked Islay whisky, Pimento Dram, fruit bitters	6.00

The Prince of Wales Cocktail:	5.50
Cognac, Grand Marnier, bitters, Champagne	6.50

French 75:	8.50
Cognac, Grand Marnier, bitters, Champagne	8.50

Mai Tai:	5.50
Golden rum, Aged Rum, Orange Curacao, Lime, Orgeat	6.50

Daiquiri:	7.50
White rum, lime, sugar	8.00

Margarita	8.50
Tequila Blanco, Triple Sec, lime	9.00

Grand Sidecar:	12.00
Cognac, Grand Marnier, lemon juice	

American Amaretto Sour:	5.50
Disaronno Amaretto, Woodford Bourbon, lemon juice	8.50

Old Fashioned:	18.00
Bulliet Rye Whiskey, Orange peel, sugar cubes, bitters	

MOCKTAILS 8.00

Strawberry Mockery	5.00
As the ever great Daiquiri without that naughty rum - served tall	5.00

No "A" Mojito	5.00
Yes, that superb minty lime flavour with a soda dash - served tall	5.00

Coco Colada	5.00
Coconut and pineapple with bitter passionfruit in a tall creamy glass	5.00

Spritz Without	5.00
Wine glass full of ice and bittersweet orange aperitif without alcohol and sparkling	5.00

WARMER

Luxurious Hot Chocolate with rum, topped with whipped cream and marshmallows	9.50
No Alcohol Version	6.50

BEERS

Draught Beers	½	Pint
Camden Brewery "Hells" Lager 4.6%	3.00	6.00
Goose Island Session IPA 4.1%	3.00	6.00
Lowenbrau Pilsner 5.2%	3.00	6.00
Windsor and Eton Brewery Republika	3.00	6.00
Lovibond's Amber British Pal Ale 3.4%	3.00	6.00
Guinness 4.1%	3.00	6.00

Bottled Beers	
Peroni 5.1% 330ml	6.00
Budweiser 4.5% 330ml	6.00
St Stefanus Blonde 7.4% 330ml	6.00
Erdinger Weisesse Beer 5% 500ml	6.00
Guardsman Best Bitter - Windsor 4.2% 500ml	6.00
Rekorderling Berry Cider 4.5% 500ml	6.00
Tutts Clump Berkshire "The Legend" Cider 5% 500ml	6.00
Erdinger Alcohol Free 0.5% 500ml	4.00
Becks Blue Alcohol Free 0.05% 275ml	4.00
Ship Full of IPA Alcohol Free 0.05% 330ml	4.00

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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