

# LEAF

## Drinks...

### WINES

<b>Sparkling Wines   Champagnes</b>	<b>125ml</b>	<b>Bottle</b>
<b>Da’ Luca Prosecco Extra Dry</b>	<b>8.00</b>	<b>40.00</b>
<b>Bottega Prosecco Pinot Noir Rose</b>	<b>8.50</b>	<b>45.00</b>
<b>Stanlake Park Brut, Berkshire</b>	<b>10.00</b>	<b>50.00</b>
<b>Louis Dornier Champagne</b>	<b>11.00</b>	<b>55.00</b>
<b>Windsor Great Park Brut 2016</b>	<b>17.00</b>	<b>96.00</b>
<b>Ruinart Rosé</b>		<b>96.00</b>

<b>White Wines</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
<b>House White</b>	<b>7.50</b>	<b>10.50</b>	<b>30.00</b>
Sauvignon Blanc, Chile Aromas of herbs, grass, yellow plum, green pepper and zippy lemon acidity.			
<b>Los Romeros</b>	<b>7.50</b>	<b>10.50</b>	<b>30.00</b>
Chardonnay, Chile Tropical fruit aromas with citrus and stone-fruit flavours on the finish.			
<b>Da’ Luca</b>	<b>7.50</b>	<b>10.50</b>	<b>30.00</b>
Pinot Grigio, Italy Melon and guava flavours with a crisp acidity and rich finish.			
<b>New Zealand Sauvignon Blanc</b>	<b>9.00</b>	<b>12.50</b>	<b>36.00</b>
Sauvignon Blanc Marlborough, New Zealand Powerful aromas of melon, nettle and snow pea, the palate bursts with fresh citrus, grapefruit and melon notes.			
<b>Dr Loosen</b>			<b>33.00</b>
Reisling,, Mosel Germany Fresh and light with a mineral citrus edge, although medium sweet			
<b>Kleine Zalze</b>			<b>34.00</b>
Chenin Blanc, South Africa A gently tropical aroma and a dry yet rich palate and subtle oak.			
<b>Weingut Winter ****</b>			<b>36.00</b>
Riesling, Rheinhessen, Germany Apple and Citrus on the nose, a rich dry palate with hint of minerality			
<b>Stanlake Park Kings Fumé - Berkshire</b>			<b>40.00</b>
Chardonnay / Ortega, England Elegant lightly-oaked dry wine, rich in body and complexity			

<b>Rosé Wines</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
<b>White Zinfandel</b>	<b>7.50</b>	<b>10.50</b>	<b>30.00</b>
White Zinfandel, California Medium-sweet rosé made from Zinfandel grapes from warm California.			
<b>JLC Les Pins Couches</b>	<b>9.00</b>	<b>12.50</b>	<b>36.00</b>
Syrah / Cinsualt, France Light, refreshing, dry rosé with abundant yet subtle red fruit characters			
<b>Chapel Down</b>	<b>9.00</b>	<b>12.50</b>	<b>36.00</b>
Pinot Noir, England Ripe Pinot Noir grapes are the key to this cherry-scented rosé			

<b>Red Wines</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
<b>House Red</b>	<b>7.50</b>	<b>10.50</b>	<b>30.00</b>
Malbec, Chile Black cherry, bramble and plum blossom marry with blackcurrant and spice.			
<b>Los Romeros Merlot</b>	<b>7.50</b>	<b>10.50</b>	<b>30.00</b>
Merlot, Chile Spiced plum and dark berry fruit, a velvety outlook and is quite light-bodied.			
<b>Eleve</b>	<b>7.50</b>	<b>10.50</b>	<b>30.00</b>
Pinot Noir, France Cherry and blueberry flavours on the soft palate, finishes with a hint of spice.			
<b>JLC Les Collines de Laure</b>	<b>9.00</b>	<b>12.50</b>	<b>36.00</b>
Syrah, France Ripe red fruits with a spicy backdrop, fine tannins make for a harmonious wine that is rich and generous			
<b>Drifting</b>			<b>36.00</b>
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			
<b>Don Jacoba - Crianza</b>			<b>38.00</b>
Tempranillo / Garnacha Rioja, Spain Abundant raspberry aromas mingle with sumptuous cherry; layered with a creamy barrique character.			
<b>Vivir Sin Dormir ****</b>			<b>38.00</b>
Monastrell, Jumilla, Spain Deep purple, with aromas of dark red fruit, tobacco and toasted notes Well structured with a strong persistent finish			
<b>Salentein Barrel Selection</b>			<b>40.00</b>
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

<b>Gin</b>	<b>25ml</b>
Tanqueray, Edinburgh Gin Classic, Boe Peach, Delilah Chase Grapefruit, Bombay Sapphire, Rhubarb, Edinburgh Gin 1670, Edinburgh Cannonball, Mermaid Pink Hendricks, Monkey 47, Windsor Great Park Gin	
	<b>5.50</b>
	<b>6.50</b>
	<b>7.00</b>

<b>Vodka</b>	<b>5.50</b>
Absolut	<b>6.00</b>
Chase Marmalade, Potato, or Rhubarb,	

<b>Brandy</b>	
Grappa, Calvados, Pisco Somerset Cider Brandy 10yr	<b>5.50</b>
Courvoisier VS,	<b>6.50</b>
Rémy VSOP,	<b>8.50</b>
Baron de Sigognac Armagnac 10yr	<b>8.50</b>

<b>Whisky</b>	
Johnny Walker Black, Bells 8yo, Famous Grouse	<b>5.50</b>
Jameson, Bushmills, Jack Daniels	<b>6.50</b>
Maker's Mark, Woodford Reserve, Basil Hayden's, Bulliet	<b>7.50</b>
Glengoyne 12yr, Auchentoshan 12yr, Auchentoshan Triple Wood,	<b>8.00</b>
Glenmorangie 10yr, Arran 10yr	
Hazelburn 10yr, Kavalan Malt (Taiwan)	<b>8.50</b>
Caol Ila 12yr, Ardbeg 10yr, Kilchoman Machir Bay,	<b>9.00</b>
Glen Scotia 15yr, Springbank 15yr	<b>12.00</b>

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

<b>Tequila</b>	
Jose Cuervo Blanco, Mezcal	<b>5.50</b>

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

<b>Liqueurs</b>	<b>25ml</b>
Kahlua, Clement Creole, Chambord, Cherry Herring	<b>5.00</b>
Cointreau, Grand Marnier, Koko Kanu, Kahlua	<b>5.00</b>
Golden Falernum, Limoncello,	<b>5.00</b>
Drambuie, Glayva	<b>5.00</b>
Sambuca, Jägermeister	<b>4.00</b>

### ALCHOHOL-FREE APERITIFS

<b>Everleaf Forest</b>	<b>6.00</b>
A complex blend of 14 sustainably sourced botanicals	
including Saffron, Madagascan Vanilla and Orange Blossom	
<b>Seedlip Garden</b>	<b>6.00</b>

Combines citrus fresh notes of pea and garden herbs	
<b>Dry Dragon Kumbuca</b>	<b>6.00</b>
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	<b>3.50</b>
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Bottlegreen Sparkling Apple, Bottlegreen Sparkling Elderflower 275ml	
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Coca Cola, Diet Coke, Coke Zero 200ml	
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Schweppes Soda Water, Schweppes Lemonade 200ml	
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Frobishers Fruit Juices 240ml	
Orange, Apple, Pineapple, Cranberry, Tomato	

Crodino 1965 100ml, Redbull 250ml	
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### 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**

	<b>COCKTAILS 17.00</b>
<b>The Mermaid</b>	
Aged rum, Clement Creole Shrubbb, Golden Falernum smoked Islay whisky, Pimento Dram, fruit bitters	

<b>The Prince of Wales Cocktail:</b>	
Cognac, Grand Marnier, bitters, Champagne	

<b>French 75:</b>	
Gin, Lemon Sugar, Champagne	

<b>Mai Tai:</b>	
Golden rum, Aged Rum, Orange Curacao, Lime, Orgeat	

<b>Daiquiri:</b>	
White rum, lime, sugar	

<b>Margarita</b>	
Tequila Blanco, Triple Sec, lime	

<b>Love of Romeo:</b>	
Peach & Hibiscus Gins, Champagne, Cranberry juice	

<b>Negroni:</b>	
Gin,Campari,Dunt es Mes Vermouth	

<b>Old Fashioned:</b>	
Bulliet Rye Whiskey, Orange peel, sugar cubes, bitters	

### MOCKTAILS 9.00

<b>Strawberry Mockery</b>	
As the ever great Daiquiri without that naughty rum - served tall	

<b>No “A” Mojito</b>	
Yes, that superb minty lime flavour with a soda dash - served tall	

<b>Coco Colada</b>	
Coconut and pineapple with bitter passionfruit in a tall creamy glass	

<b>Spritz Without</b>	
Wine glass full of ice and bittersweet orange aperitif without alcohol and sparkling	

### WARMER

<b>Luxurious Hot Chocolate with rum, topped with whipped cream and marshmallows</b>	<b>9.50</b>
<b>Luxurious Hot Chocolate without Alcohol</b>	<b>6.50</b>

### BEERS

<b>Draught Beers</b>	<b>½</b>	<b>Pint</b>
Camden Brewery “Hells” Lager 4.6%	<b>3.30</b>	<b>6.50</b>
Goose Island Session IPA 4.1%	<b>3.30</b>	<b>6.50</b>
Lowenbrau Pilsner 5.2%	<b>3.30</b>	<b>6.50</b>
Windsor and Eton Brewery Republika	<b>3.30</b>	<b>6.50</b>
Lovibond's Amber British Pal Ale 3.4%	<b>3.30</b>	<b>6.50</b>
Guinness 4.1%	<b>3.30</b>	<b>6.50</b>

<b>Bottled Beers</b>	
Peroni 5.1% 330ml	<b>6.00</b>
Budweiser 4.5% 330ml	<b>6.00</b>
Erdinger Weisesse Beer 5% 500ml	<b>6.00</b>
Guardsman Best Bitter - Windsor 4.2% 500ml	<b>6.00</b>
Rekorderling Berry Cider 4.5% 500ml	<b>6.00</b>
Tutts Clump Berkshire “The Legend” Cider 5% 500ml	<b>6.00</b>
Erdinger Alcohol Free 0.5% 500ml	<b>5.00</b>
Becks Blue Alcohol Free 0.05% 275ml	<b>4.00</b>
Ship Full of IPA Alcohol Free 0.05% 330ml	<b>4.00</b>

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 PP- Per Person  
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