

LEAF

RESTAURANT

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.

LEAF AMUSER

Marinated Provencal Olives (V, VE, GF)	5.00
Super Seed Artisan Bread Selection PP (V, VE) Cold pressed olive oil and aged balsamic	3.50
Honey Mustard Chipolatas Glazed with honey and mustard	6.50

APPETISER

Seasonal Soup of the Day (V, GF, VE) Warm bread roll or gluten free bread, butter	8.00
Tempura Calamari Lemon and garlic mayonnaise	9.00
Slow Roasted Beetroot and Goat Cheese (V, GF,) Carpaccio of beetroot, candid walnut merlot dressing	9.00
Game and Apricot Terrine With fruit pickle and crispy pumpkin bread, micro cress	10.00
Severn & Wye Smoked salmon roulade Served with beetroot puree, orange segment, beetroot Melba toast	10.50
Crispy softshell crab Asian salad, wasabi mayonnaise	10.50
Baked Camembert (V) Served with toasted beetroot sourdough soldiers	11.50

BUILD YOUR OWN SALAD

Classic Caesar salad Romaine lettuce, rustic croutons, anchovies, shaved Parmigiano & Caesar dressing	11.00
Signature Leaf Salad (V, VE, GF) Tricolour quinoa, broccoli, avocado, pumpkin seeds, sunflower seeds, pomegranate, blueberries, cherry tomatoes, fresh chilli, vinaigrette dressing	13.50
Boost your strength by adding the below protein to your salad:	
Cajun Roast Chicken (GF)	6.00
Grilled Peri-Peri Tofu (GF, VE)	5.50
Lamb Kebab	7.50
Miso Baked Salmon (GF)	8.50
Grilled Garlic Tiger Prawns (GF)	9.50

MAIN DISHES

Fully Loaded Burger or Vegan Burger Melted Westcombe cheddar cheese, smoked streaky bacon, gherkins, lettuce, tomato, truffle infused mayonnaise, burger relish, red cabbage slaw, toasted beetroot and linseed bun, skin on fries	17.50
Slow Cooked Beef Featherblade Mashed potatoes , seasonal vegetables and a red wine jus	22.50
Grilled 8oz Sirloin Steak (GF) Sautéed garlic and thyme field mushrooms, cherry tomatoes on the vine, watercress, chunky chips	27.00
Add Sauce Béarnaise, Peppercorn, or Red Wine	4.00
Beef Wellington 7oz Spinach and wild mushroom, roasted beetroot, Burned garlic and parsnip puree, red wine jus	35.00

MAIN DISHES

Shepherd's Pie Served with green peas	17.00
Haddock and Chunky Chips Mushy peas, tartar sauce, chunky chips, lemon	17.50
Recommended by Chef Suraj) Chefs Special Butter Chicken (GF) Aromatic spiced basmati rice, baby naan, mini poppadoms	21.00
Miso Marinated Roasted Salmon (GF/DF) Crushed potato cake, steamed bokchoi, wilted curly kale, basil and coconut sauce	22.00
Honey Glazed Pork Belly (GF) Served with celeriac remoulade, saluted cabbage with bacon, baby apple, cider jus	25.00
Slow Cooked Lamb Shank infused with Mild Spices (GF) Saffron mashed potato, chantenay carrot, long stem broccoli and Rogan Josh sauce	28.00
Monkfish Tikka Skewers (GF/DF) Mild spice marinated served with quinoa pulao, kohlrabi kachumbari, korma sauce	27.00
Spinach and ricotta tortellini (V) Served with lemon cream sauce and bitter leaves	15.50
Butternut Squash Pithivier (Ve) Spinach and vegan Feta	16.00

Pomegranate and Leaf Salad with Truffle Dressing (V)	4.00
Buttered Chantenay Carrot and Peas (V)	5.50
Skin on Fries or Chunky Chips (V)	5.00
Tempura Onion Rings (V)	5.00
Garlic Sautéed Curly Kale and Spinach (V, GF)	6.00

DESSERTS

Lemon Meringue Dome (V) Fresh raspberries, berries coulis	8.50
Dark Chocolate and Orange Cake (VE/GF/DF) Served chocolate sauce blood orange sorbet	8.50
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
Salted Caramel Cannelloni (V) Salted caramel mouse on a crisp feuilletine Topped with bulbs of chocolate Ganache and Cannelloni served with Yuzu pearls and crème fraiche	11.00
Selection of British Artisan Cheeses (V) Somerset Cheddar, Somerset Brie, Colston Bassett Stilton. Crackers, grapes & quince jelly	12.50
Selection of Ice Cream and Sorbet (V, VE, GF)	8.00

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 PP- Per person
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