



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.

Pre-Theatre Menu

2 Courses £25

3 Courses £30

STARTER

Seasonal soup of the day (V, GF, VE)

Warm bread roll or gluten free bread, butter

Ham hock terrine

With piccalilli and crispy pumpkin bread, micro cress

Tempura calamari

Lemon and garlic mayonnaise

MAINS

Roasted chicken supreme (GF)

Creamy potatoes, seasonal vegetables and a red wine jus

Battered cod loin

Buttered green peas, tartar sauce, chunky chips

Young jackfruit katsu curry (VE, GF)

Mild Japanese spices served with aromatic rice

DESSERT

Dark chocolate and orange cake (VE, GF, DF)

With chocolate sauce and blood orange sorbet

Windsor Mess (V)

Fresh summer berries, berries coulis, broken meringue

Mixed fruit salad with sorbet (VE, GF)

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 – leaf@castlehotel.com
