

LEAF

AT
THE
CASTLE
HOTEL

BREAKFAST

Weekdays: 7am – 10am
Weekends: 7am – 10.30am

BRUNCH

10am – 11.45am

AFTERNOON TEA


12pm – 5pm

ALL DAY DINING

12pm – 9pm

Please let your server know if you have any allergies or intolerances before you place your order, or ask to see our Allergen Matrix.
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 at the current rate. A discretionary service charge of 12.5% is added to all bill.

V - vegetarian VE - vegan GF - gluten free DF - dairy free

18 High Street Windsor SL4 1LJ 01753 851577
Our carpark is located next to Bachelors Acre Windsor SL4 1ET
www.castlehotelwindsor.com - leaf@castlehotelwindsor.com  @leafwindsor



GARDEN

Marinated Provençal Olives (V, VE, GF)	5.00
Super seed artisan bread selection (V, VE) Cold pressed olive oil and aged balsamic	5.50
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Soup of the Day (VE, GF) Artisan bread or gluten free bread	8.00
Hummus and Guacamole Toasted pitta (VE)	8.50
Madeira Glazed Grilled Baby Chorizo Salsa Brava and toasted sourdough bread	9.50
Tempura Calamari Lemon and garlic mayonnaise	9.00
Steamed Chicken Gyoza Sweet chilli and lime (vegan Gyoza on request)	9.00
Soft Shell Crab Crispy crab with wasabi mayonnaise, lemon	10.00
Baked Camembert (V) Toasted beetroot sourdough soldiers	11.50

BUILD YOUR OWN SALAD

Classic Caesar Salad Romaine lettuce, rustic croutons, anchovies, shaved parmigiano and Caesar dressing	12.00
Signature Leaf Salad (V, VE, GF) Tricolour quinoa, avocado, sunflower seeds, pumpkin seeds, beetroot, orange segments, roasted butternut squash, pomegranate, blueberries, cherry tomatoes, fresh chilli, vinaigrette	13.50
Additions	
Grilled Chicken Breast (GF)	6.00
Grilled Spiced Tofu (GF, VE)	6.00
Seared Salmon (GF)	8.00
Grilled Tiger Prawns (GF)	9.00

MENU

SANDWICHES

Sandwiches are served on white or brown bloomer with a mixed leaf salad and skin on fries, gluten free bread is also available.

BLT Smoked back bacon, lettuce, tomato, mayonnaise	11.00
Coronation Chicken Wrap Spice infused chicken with crème fraîche, rocket leaves (a vegan wrap is available on request)	12.50
Vegan Club (VE) Grilled tofu, hummus, sliced plum tomatoes, smashed avocado, chilli flakes, Iceberg lettuce	13.00
Triple Decker Club Roast chicken, plum tomatoes, smoked streaky bacon, Iceberg lettuce, free-range egg mayonnaise	14.50
Classic Steak Baguette Sourdough baguette, chargrilled sirloin, English mustard, red onion marmalade, mustard mayonnaise	16.00



MAIN DISHES

Fully Loaded Burger 17.50

Melted cheddar cheese, smoked streaky bacon, gherkins, lettuce, tomato, truffle infused mayonnaise, burger relish, toasted brioche bun, skin on fries

Plant Based Burger (VE) 17.50

Gherkins, lettuce, tomato, truffle infused mayonnaise, burger relish, coleslaw, toasted vegan bun, skin on fries

Fish and Chips 17.50

Cod loin, buttered peas, tartar sauce, chunky chips, lemon

Seared Scottish Salmon (GF) 23.50

Pickled beetroot, wilted curly kale and spinach, micro pea shoots, béarnaise sauce

Chef Suraj's Special Butter Chicken 21.00

Aromatic spiced basmati rice, baby naan, mini poppadoms

King Prawn Tagliatelle 26.00

Five marinated king prawns, creamy bisque

Beetroot and Goat's Cheese Risotto (V) 17.00

Goat's cheese, micro cress.
Vegan risotto is available on request.



Surf and Turf (GF) 45.00

Five grilled tiger prawns and 10oz sirloin steak, French fries, salad

LOCALLY SOURCED STEAKS

Grilled Sirloin Steak 10oz (GF) 32.00

Grilled Fillet Steak 8oz (GF) 36.00

Venison Haunch Steak 7oz (GF) 27.00

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

Your choice of sauce: béarnaise, peppercorn, or red wine.

SIDES

Pomegranate and Leaf Salad (V) 5.00

Truffle dressing

Buttered Chantenay Carrots and Peas (V) 5.50

Skin on Fries / Chunky Chips (V) 5.00

Tempura Onion Rings (V) 5.00

Garlic Sautéed Curly Kale and Spinach (V, GF) 6.00

SHARING PLATTERS

Available from 12noon until 9.00pm

From the Earth 26.00

Game scotch egg, mustard mayonnaise, Madeira glazed grilled baby chorizo, Steamed chicken gyoza, soy chilli sauce

From the Garden (V) 26.00

Baked Camembert, vegan gyoza, Wholemeal pitta bread, hummus and guacamole

From the Sea 26.00

Smoked salmon crostini, cream cheese, Crispy calamari, garlic mayonnaise, Soft shell crab, wasabi mayonnaise

Artisan Cheese Board (V) 26.00

Wensleydale and Cranberry, Somerset Brie, Colston Bassett Stilton.
Crackers, grapes and quince jelly

DESSERTS

Apple and Rhubarb Crumble (V) 10.00
Clotted cream ice cream

Sticky Toffee Pudding (V) 9.00
Vanilla ice cream, toffee sauce

Dark Chocolate and Orange Cake (VE/GF/DF) 9.00
Chocolate sauce, raspberry sorbet

Selected British Artisan Cheeses (V) 13.00
Wensleydale and Cranberry, Somerset Brie,
Colston Bassett Stilton.
Crackers, grapes and quince jelly

Selection of Ice Cream and Sorbet (V, VE, GF) 8.00
Choice of three scoops: Chocolate, strawberry
or vanilla ice cream
Raspberry or apple sorbet

LITTLE ONES

STARTERS 5.00

Vegetable Soldiers (V)
Hummus

Cheesy Garlic Bread (V)

Chicken Goujons

MAINS 7.50

Captain Cod
French fries and petits pois

Mini Burger
French fries

Italian Job Penne Pasta (V)
Pomodoro sauce

DESSERTS 5.00

Mini Chocolate Brownie (V)
Vanilla ice cream

Ice Cream (V)
Choice of two scoops: Chocolate, vanilla or strawberry (V)

Fruit Salad (V)
Raspberry coulis

THREE COURSES WITH A JUICE 20.00

TEA AND COFFEE

Espresso 2.25

Double Espresso 4.25

Mocha 4.75

Latte 4.75

Cappuccino 4.75

Cafetiere per person 4.75

Pot of Tea per person 4.75

Leaf Teas 4.75

English breakfast, earl grey, darjeeling, sencha green

Leaf Infusions 4.75

Chamomile, peppermint, rooibos,
elderflower and lemon, strawberry and kiwi

Soya, almond and oat milk available on request.



**CHILDREN'S
AFTERNOON TEA** 17.50

Finger Sandwiches
Cheese, ham, jam

Mini Fruit Scone
Clotted cream and jam

Chocolate Brownie
Marshmallows

Sweet Treat

Fruit Kebab

Hot Chocolate
Whipped cream and marshmallows



ROYAL WINDSOR AFTERNOON TEA

Freshly made selection

SANDWICHES

Jubilee Coronation Chicken Wrap

Garden leaves

Severn and Wye Smoked Salmon Pinwheel

Chive cream cheese, caviar on rye bread

Free Range Egg Mayonnaise and Cress (V)

On malted bread

Cucumber and Hummus (V)

On white bread

SCONES

Freshly Baked Plain or Fruit

clotted cream and strawberry jam

PATISSERIE

Royal Cupcake and Union Jack

Jubilant Macaroon Sandwich

His Royal Highness Tea Chocolate Cup

Lemon posset

30.00

For a celebratory indulgence
with your afternoon tea

Glass of Prosecco 8.00

Glass of House Champagne 11.00

WINE BY THE GLASS

SPARKLING WINE 125ml Bottle

Prosecco Extra Dry 8.00 40.00

Bottega Prosecco Pinot Noir Rose 8.50 45.00

Stanlake Park Brut, Sparkling Berkshire 10.00 50.00

Louis Dornier Brut NV 11.00 55.00

Nyetimber Classic Cuvée, Sparkling Kent 14.00 75.00

Veuve Clicquot Brut NV 15.00 85.00

WHITE WINE 175ml 250ml Bottle

Natureo Muscat (0.0% ABV) 7.50 10.50 28.00
Torres, 2019 Spain

Los Romeros 7.50 10.50 30.00
Sauvignon Blanc, Chile

Los Romeros 7.50 10.50 30.00
Chardonnay Chile

Da' Luca 7.50 10.50 30.00
Pinot Grigio, Italy

Vavasour 9.50 13.00 39.00
Sauvignon Blanc, New Zealand

ROSÉ WINES 175ml 250ml Bottle

Wicked Lady 7.50 10.50 30.00
White Zinfandel, California

JLC Les Pins Couches 9.00 12.50 36.00
Syrah / Cinsault, France

Balfour Nannette's Rose 9.50 13.00 39.00
Regent, England

RED WINES 175ml 250ml Bottle

Los Romeros 7.50 10.50 30.00
Malbec, Chile

Los Romeros 7.50 10.50 30.00
Merlot, Chile

Eleve 7.50 10.50 30.00
Pinot Noir, Pays d'Oc, France

JLC Les Collines de Laure 9.00 12.50 36.00
Syrah, France

DESSERT WINE 50ml 125ml Bottle

Château Grand Jauga 7.50 15.00 42.00
Sauternes, France (37.5cl)



WINE BY THE BOTTLE

SPARKLING WINE

Prosecco Extra Dry	40.00	Nyetimber Classic Cuvée	75.00
Bottega Prosecco Pinot Noir Rose	45.00	Great Park Windsor Sparkling	96.00
Stanlake Park Brut, Sparkling Berkshire	50.00	Veuve Clicquot Brut Rosé NV	112.00
Louis Dornier Brut NV	55.00	Veuve Clicquot Vintage Réserve Brut	160.00
Veuve Clicquot Brut NV	85.00	Bollinger La Grande Année Brut	195.00

WHITE WINE

Quinta das Arcas Vinho Verde Loureiro - Arinto, Arca Nova Branco, Portugal Citrus and notes of stone-fruit, apple, pear and hints of peach	34.00	Stanlake Park Kings Fumé Chardonnay / Ortega, Berkshire Elegant lightly-oaked dry wine, rich in body and complexity	40.00
Kleine Zalze Chenin Blanc, South Africa A gently tropical aroma and a dry yet rich palate	35.00	Paco & Lola Albariño Rías Baixas, Spain Green apples, pear and lemons, with hints of herbs and flower blossom base notes	42.00
Weingut Winter [Dry] Riesling, Rheinhessen, Germany Apple and citrus on the nose, a rich dry palate with hint of minerality	37.00	Côtes du Rhône Blanc Viognier La Redonne, Jean-Luc Colombo, France Notes of dried fruits, hazelnut and a touch of honey. apricot and tropical fruit on the palate	44.00
Dashwood Pinot Gris, Marlborough, New Zealand Pink Lady apple, quince and ripe Poire William with hints of chai spice soft textured, creamy and exquisitely balanced by a hint of honey	38.00	Saint Véran Chardonnay, Chapelle aux Loups, Louis Jadot France Dry, delicate with floral and citrus aromas and marked hazelnut aromas, the wine is unoaked	56.00
Les Girelles Picpoul de Pinet, Jean-Luc Colombo, France Mouth-filling wine with notes of fresh flowers and ripe summer stone fruit and melon	39.00	Pouilly-Fumé, Domaine Chatelain Sauvignon Blanc Loire, France A fine, aromatic character and great intensity, with notes of flint and gun smoke	64.00
Vavasour Sauvignon Blanc, New Zealand Powerful aromas of tropical notes, the palate bursts with fresh citrus	39.00		

WINE BY THE BOTTLE

RED WINE

Eleve Pinot Noir, Pays d'Oc, France Cherry and blueberry flavours on the soft palate, finishes with a hint of spice	30.00	Dashwood Pinot Noir, Marlborough, New Zealand Black and red cherry fruit are backed up by winter spice, plum and vanilla the fruit flavours are supported by smooth tannins	42.00
LA Cetto Petite Sirah, Valle de Guadalupe, Mexico Intense pomegranate red in appearance, the bouquet shows layered red fruits such as red guava and blackcurrant with subtle florals. The palate bursts with blackberry and forest fruits, hibiscus and truffle notes on the big finish.	34.00	Salentein Barrel Selection Malbec, Uca Valley, Mendoza, Argentina Deep red-purple wine, very intense nose with notes of ripe blackberry, blueberry and redcurrant, with hints of violet	43.00
Drifting 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	36.00	Primus Carmenère Apalta Colchagua Valley, Chile Rich, intensely flavoured wine, matured for a year in French oak, it shows plum and blackberry with exotic spice and dried fig	44.00
JLC Les Collines de Laure Syrah, France Ripe red fruits with a spicy backdrop, fine tannins make for a harmonious wine that is rich and generous	36.00	Chalk Hill Luna Shiraz McLaren Vale, Australia, A rich deep purple, the palate shows crunchy red-berry fruit with hints of chocolate, coffee and cracked pepper spice	45.00
Don Jacoba - Crianza Tempranillo / Garnacha Rioja, Spain Abundant raspberry aromas mingle with sumptuous cherry; layered with a creamy barrique character	36.00	Château des Bardes, Saint-Émilion Grand Cru. Merlot - Cabernet Bordeaux France Rich, fruit aromas, juicy, sweet tannins backed by soft touches of vanilla-toastiness from time spent in oak	56.00
Errázuriz 1870 Cabernet Sauvignon, 1870 Mapuche, Aconcagua Valley, Chile Chilean Cabernet Sauvignon showing plenty of blackcurrant and bramble fruit flavours on a well-structured palate	38.00		
Vivir Sin Dormir Monastrell, Jumilla, Spain Deep purple, with aromas of dark red fruit, tobacco and toasted notes Well structured with a strong persistent finish	38.00		
Angus 'The Bull' Cabernet Sauvignon Central Victoria, Australia Deep cherry-red colour and complex nose. Weighty, elegant, tannins a balancing freshness, ripe berry fruit mingles with spice	41.00		

COCKTAILS

The Mermaid 17.00

Aged rum, Clement Creole Shrub, fruit bitters, smoked Islay whisky, cask spice

Love of Romeo 17.00

Peach and Hibiscus Gin, Cranberry, Champagne

French 75 17.00

Gin, Gomme Syrup, lemon juice, Champagne

Orange Negroni 17.00

Clement Creole, Campari, Vermouth

Mai Tai 17.00

Golden rum, aged rum, Orange Curacao, lime, Orgeat

Daiquiri 17.00

White rum, lime, sugar

Margarita 17.00

Tequila Blanco, Triple Sec, lime

Bavarian Mule 17.00

Gin, lemons, limes, horseradish, sugar and ginger beer

Godfather 17.00

Bourbon, Disaronno Amaretto

Old Fashioned 17.00

Bourbon or Rye, orange peel, sugar cubes, bitters

MOCKTAILS

Pushchair 9.00

All the fruits in your five a day served in a tall glass, iced to perfection

No "A" Mojito 9.00

Yes, that superb minty lime flavour with a soda dash - served tall

Coco Colada 9.00

Coconut and pineapple with bitter passionfruit in a tall creamy glass

BEERS

DRAUGHT

½ Pint Pint

Camden "Hells" Lager 4.6% 3.50 6.50

Goose Island Session IPA 4.1% 3.50 6.50

Lowenbrau Pilsner 5% 3.50 6.50

Windsor and Eton Brewery
Republika 4.8% 3.50 6.50

Lovibond's Amber British
Pale Ale 3.4% 3.50 6.50

Guinness 4.1% 3.50 6.50

BOTTLED

Peroni 5.1% 330ml 6.00

Lovibonds 69 IPA 6.9% 330ml 6.00

Duval Blonde 8.5% 330ml 7.00

Erdinger Weisese Beer 5% 500ml 6.00

Guardsman Best Bitter 4.8% 500ml 6.00

Tutts Clump "The Legend"
Cider 5% 500ml 6.00

Erdinger Alcohol Free 0.5% 500ml 5.00

Becks Blue Alcohol Free 0.00% 275ml 4.00

CHOCOLATE

Naughty Luxurious Hot Chocolate 9.50

with rum, whipped cream and marshmallows

Without the rum 6.50



SPIRITS

GIN 25ml

Tanqueray, Tanqueray Zero, Edinburgh Classic 5.50

Mermaid Pink, Bombay, Tanqueray Rangpur 6.50

Hendricks, Edinburgh Cannonball, Monkey 47 7.00

BRANDY 25ml

Grappa, Calvados, Pisco, Somerset 10yr 5.50

Courvoisier VS Cognac 6.50

Rémy VSOP Cognac Baron de Sigognac Armagnac 10yr 8.50

Remy XO Cognac 18.00

RUM 25ml

Havana 3yr, Havana Especial, Morgan Spiced, Bacardi, OVD, Plantation 3 Star, Cachaca 5.50

Plantation 69%, Plantation XO, Plantation Pineapple Stiggins, Ron Zacapa 23yr 8.50

Diplomatica Ambassador 18.00

TEQUILA 25ml

Jose Cuervo Blanco, Mezcal 5.50

WHISKY 25ml

Johnny Walker Black, Bells 8yo 5.50

Jameson, Bushmills, Jack Daniels 6.50

Maker's Mark, Woodford Reserve, Woodford Rye 7.50

Bulleit Bourbon, Bulleit Rye, Knob Creek, Glengoyne 12yr, Glenmorangie 10 yr, Arran 10yr 8.50

Springbank 10yr, Hazelburn 10yr, Auchentoshan 12yr, Caol Ila 12 yr, Bowmore 12yr, Ardbeg 10 yr 9.00

Springbank 15yr, Glenscotia 15 yr, Glenscotia Cask Strength 12.50

VODKA 25ml

Absolut 5.50

Chase Marmalade, Potato, or Rhubarb 6.00

DIGESTIF 25ml

Clayva, Drambuie, Kahlua, Cointreau 5.50

50ml

Fernet Branca, Campari, Aperol, Bianco 6.00

Ricard 6.00

Baileys 7.50

SOFTS AND MINERALS

Juices 240ml 3.50

Orange, Apple, Cranberry, Pineapple, Tomato

Minerals 200ml 3.50

Fever Tree Tonic, Light Tonic
Ginger Ale, Ginger Beer
Schweppes Lemonade, Schweppes Soda
Coca Cola, Diet Coke, Coke Zero
Sparkling Apple, Sparkling Elderflower

Sparkling Water and Lime 340ml 3.50

Soda Water and Lime 210ml 4.00

Mineral Water Still or Sparkling 330ml 3.00
750ml 5.00

Everleaf Forest Non Alcoholic Spirit 50ml 6.00

LEAF



SPEND TIME WELL SPENT

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