

# 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

All prices are inclusive of VAT.

A discretionary 12.5% charge will be added to your bill.

For more information on allergens or dietary requirements, please speak to one of the team.

**(V) - vegetarian (VG) - 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](http://www.castlehotelwindsor.com) - [restaurantreservations@castlehotelwindsor.com](mailto:restaurantreservations@castlehotelwindsor.com)  @leafwindsor



# GARDEN

**Marinated Provençal Olives** 5.00  
(V, VG, GF)

**Super Seed Artisan Bread Selection** 6.00  
Cold pressed olive oil and aged balsamic (V, VG)

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**Seasonal Soup of the Day** (VG, GF) 8.00  
Artisan bread or gluten free bread

**Hummus and Guacamole** (VG) 8.50  
Toasted pitta

**Honey Mustard Chipolatas** 8.50  
Eight chipolatas

**Tempura Calamari** 9.00  
Lemon and garlic mayonnaise

**Steamed Chicken Gyoza** 9.00  
Sweet chilli and lime (vegan Gyoza on request)

**Soft Shell Crab** 10.00  
Crispy crab, wasabi mayonnaise, lemon

**Baked Camembert** (V) 11.50  
Toasted beetroot sourdough soldiers

## BUILD YOUR OWN SALAD

**Classic Caesar Salad** 12.00  
Romaine lettuce, rustic croutons, anchovies, shaved parmigiano and Caesar dressing

**Signature Leaf Salad** (V, VG, GF) 13.50  
Tricolour quinoa, avocado, sunflower seeds, pumpkin seeds, beetroot, orange segments, roasted butternut squash, pomegranate, blueberries, cherry tomatoes, fresh chilli, vinaigrette

### Additions

**Grilled Chicken Breast** (GF) 6.00

**Grilled Spiced Tofu** (GF, VG) 6.00

**Seared Salmon** (GF) 8.00

**Crispy Duck** (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** 11.00  
Smoked back bacon, lettuce, tomato, mayonnaise

**Coronation Chicken Wrap** 12.50  
Spice infused chicken with crème fraîche, rocket leaves (a vegan wrap is available on request)

**Vegan Club** (VG) 13.00  
Grilled tofu, hummus, sliced plum tomatoes, smashed avocado, chilli flakes, Iceberg lettuce

**Triple Decker Club** 14.50  
Roast chicken, plum tomatoes, smoked streaky bacon, Iceberg lettuce, free-range egg mayonnaise

**Classic Steak Baguette** 16.00  
Sourdough baguette, chargrilled sirloin, English mustard, red onion marmalade, mustard mayonnaise



## 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 (VG) 17.50

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

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### Fish and Chips 17.50

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

### Seared Scottish Salmon (GF) 23.50

Fricassee of green peas, curly kale and spinach, micro pea shoots, béarnaise sauce

### Chef Suraj's Special Butter Chicken 23.00

Aromatic spiced basmati rice, baby naan, mini poppadoms

### Winter Vegetable Wellington 17.50

Mushroom and seasonal vegetable, roasted vine cherry tomatoes and tomato fondue  
**Vegan Wellington also available**

### Macaroni Cheese (V) 16.50

Garlic beard

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## SIDES

### Pomegranate and Leaf Salad (V) 5.00

Truffle dressing

### Cheesy Cauliflower Gratin (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



### 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

### Peri Peri Half Roast Chicken (GF) 25.00

Sautéed garlic and thyme field mushrooms, on vine cherry tomatoes, chunky chips  
**Your choice of sauce:** béarnaise, peppercorn, or red wine.

## SHARING PLATTERS

Available from 12noon until 9.00pm

### From the Earth 26.00

Game scotch egg, mustard mayonnaise, honey mustard chipolatas, steamed chicken gyoza, soy chilli sauce

### From the Sea 26.00

Smoked salmon crostini, cream cheese, crispy calamari, garlic mayonnaise, soft shell crab, wasabi mayonnaise

### From the Garden (V) 26.00

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

### 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** 9.00  
Chocolate sauce, raspberry sorbet (VG/GF/DF)

**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** 8.00  
(V, VG, GF)

**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

**Macaroni Cheese (V)**  
Garlic bread

**DESSERTS** 5.00

**Mini Chocolate Brownie (V)**  
Vanilla ice cream

**Ice Cream (V)**

**Choice of two scoops:** Chocolate, vanilla  
or strawberry

**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** 20.00

**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 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

**35.00**

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 Rosé 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 89.00**

### WHITE WINE

175ml 250ml Bottle

**Natureo Muscat (O.O% 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

## RED WINES

	175ml	250ml	Bottle
<b>Los Romeros</b> Malbec, Chile	7.50	10.50	30.00
<b>Los Romeros</b> Merlot, Chile	7.50	10.50	30.00
<b>Eleve</b> Pinot Noir, Pays d'Oc, France	7.50	10.50	30.00
<b>JLC Les Collines de Laure</b> Syrah, France	9.00	12.50	36.00

## ROSÉ WINES

	175ml	250ml	Bottle
<b>Wicked Lady</b> White Zinfandel, California	7.50	10.50	30.00
<b>JLC Les Pins Couches</b> Syrah / Cinsault, France	9.00	12.50	36.00
<b>Balfour Nannette's Rosé</b> Regent, England	9.50	13.00	39.00

## DESSERT WINE

	50ml	125ml	Bottle
<b>Château Grand Jauga</b> Sauternes, France (37.5cl)	7.50	15.00	42.00



# SPARKLING WINE

Prosecco Extra Dry	40.00	Nyetimber Classic Cuvée	75.00
Bottega Prosecco Pinot Noir Rosé	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	89.00	Bollinger La Grande Année Brut	195.00

# WHITE WINE

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



# 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

## 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

## 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

## 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

## Don Jacoba - Crianza

Tempranillo / Garnacha Rioja, Spain  
Abundant raspberry aromas mingle with sumptuous cherry; layered with a creamy barrique character

36.00

## 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

## 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

## 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

## 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

## 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

## 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

## 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

## 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% 275ml **4.00**

## 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

## 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 8.50  
 Baron de Sigognac Armagnac 10yr

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

Fernet Branca, Campari,  
 Aperol, Bianco 50ml 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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