

# LUNCH

AT

# LEAF

TWO-COURSES 22.00 | THREE-COURSES 30.00

## BREAD AND OLIVES

Super Seeded Bread Selection (V, VE) cold pressed olive oil, aged balsamic vinegar 6.00 

Marinated Provençal Olives (V, VE, GF) 5.50

## STARTERS

Seasonal Soup of the Day (V, VE, GF) warm bread roll or gluten free bread 

Burrata with Heritage Tomato (V) (GF) extra virgin olive oil, sweet basil dressing, balsamic glaze


Pressed Ham Hock (GF, DF) piccalilli, pickled vegetables, sourdough toast

Tempura Calamari lemon and garlic mayonnaise

## MAINS

Roasted Chicken Supreme (GF) buttered Jersey Royal potatoes, summer greens, Madeira jus

Tempura Battered Fish and Chips buttered green peas, tartar sauce, chunky chips

Tofu Thai Green Curry (VE, GF) aromatic sticky rice, lentil crisp 

## SIDES

Pomegranate and Leaf Salad | Steamed Broccoli with Chilli Flakes (V) | Skin on Fries | Chunky Chips | Tempura Onion Rings | Garlic Sautéed Curly Kale and Spinach (V) (GF) All 6.00 each

## DESSERTS

Mango and Passionfruit Cheesecake (V) mango pearls, passionfruit coulis 

Homemade Chocolate Delice (GF) orange sorbet, charred orange segment 

Selection of Ice Cream and Sorbet (V, GF) choice of three scoops: chocolate, strawberry or vanilla ice cream, or raspberry, lemon or orange sorbet

All prices are inclusive of VAT

A discretionary 12.5% charge will be added to your bill. This service charge is always split between the team members who served you. If you do not want to pay this fee, just let us know and we will remove it straight away. 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  - plant based

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