

# LEAF

AT

THE  
**CASTLE**  
HOTEL

## RESTAURANT MENU


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

**(V) - vegetarian (VE) - vegan (GF) - gluten free (DF) - dairy free**  **- plant based**

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

# RESTAURANT

## AMUSE BOUCHE

Marinated Provençal Olives (V, VE, GF)  5.50

## APPETISERS

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

Soup of the Day (VE, GF)  8.00  
Artisan or gluten free bread

Burrata with Heritage Tomato (V, GF) 10.00  
Extra virgin olive oil, sweet basil dressing, balsamic glaze

Pressed Ham Hock (GF, DF) 9.50  
Piccalilli, pickled vegetables, sourdough bread

Grilled Octopus (GF) 12.00  
Shaved fennel, kohlrabi, cucumber salad, orange, caper dressing

Tempura Calamari 9.00  
Lemon and garlic mayonnaise

Seared Tuna (GF) 10.50  
Crispy salad, wasabi pea purée, soy sauce

Japanese Style Vegan Gyoza (VE)  9.50  
Steamed or fried, soy and lime sauce

Baked Camembert 145g (V) 12.00  
Toasted beetroot sourdough soldiers

## MAIN DISHES

### From the Grill

Grilled Côte de Boeuf 28oz (GF) 70.00  
Please allow 20 minutes plus

Grilled Sirloin Steak 10oz (GF) 33.00

Grilled Fillet Steak 8oz (GF) 38.00

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

Cajun Spiced Half Roast Chicken (GF) 25.00

All served with sautéed garlic and thyme field mushrooms, on the vine cherry tomatoes, chunky chips

Tandoori Style Grilled Lamb Cutlet (GF) 28.00

Bombay style crushed Jersey Royal potatoes, green pea mint purée, baby turnip, pomegranate, mint yoghurt sauce

## SOMETHING BIGGER

Plant Based Burger (VE)  17.50  
Cherkins, lettuce, tomato, truffle infused mayonnaise, burger relish, coleslaw, toasted vegan bun, skin on fries

Garlic Chilli Prawns Linguini 25.50  
Marinated king prawns tossed with soy, chilli lime sauce

Tempura Battered Fish and Chips 17.50  
Hake, buttered peas, tartar sauce, chunky chips, lemon

Pan Seared Sea Trout 24.00  
Wilted curly kale and spinach, pickled beetroot, micro pea shoots, béarnaise sauce

Chef's Special Butter Chicken 23.00  
Aromatic spiced basmati rice, baby naan, mini poppadoms

Tofu Thai Green Curry (GF, VE)  17.50  
Aromatic sticky rice, lentil crisp

Pea and Asparagus Risotto (V) 15.50  
Goat's cheese, asparagus spears, micro cress  
(Vegan risotto available on request)

## SIDES

Pomegranate and Leaf Salad with Truffle Dressing (V) 6.00

Steamed Broccoli with Chilli Flakes (V) 6.00

Skin on Fries or Chunky Chips (V) 6.00

Tempura Onion Rings (V) 6.00

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

Invisible Garden Salad (V) 6.00

Order as a donation to our chosen charity  
Alexander Devine Children's Hospice Service

## DESSERTS

Eton Mess (V) 10.00  
Strawberries, berry coulis, meringue, vanilla cream

Dark Chocolate Brownie Sizzler (V) 10.00  
Vanilla ice cream, chocolate sauce

Mango and Passion Fruit Cheesecake (V)  10.00  
Mango passion coulis, mango pearls

Homemade Chocolate Delice (GF)  10.00  
Orange sorbet, charred orange segment

Selection of British Artisan Cheeses (V) 13.50  
Wensleydale and Cranberry cheese, 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 Creams

Raspberry, lemon or orange Sorbet

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