

LEAF

AT
THE
CASTLE
HOTEL

BREAKFAST

Weekdays: 7:00am – 10:00am
Weekends: 7:00am – 10:30am

BRUNCH

10:00am – 11:45am

AFTERNOON TEA

12:00pm – 5:00pm

ALL DAY DINING

12:00pm – 9:00pm

All prices are inclusive of VAT. For more information on allergens or dietary requirements, please speak to one of the team. A discretionary 12.5% service charge will be added to your bill. This service charge is always split between the team members that served you. If you do not want to pay the 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 - restaurantreservations@castlehotelwindsor.com  @leafwindsor



GARDEN



BUILD YOUR OWN SALAD

Leaf Signature Rainbow Salad (V, VE, GF) 14.50

Slow cooked beetroot, grated carrot, yellow cherry tomato, orange segment, sliced avocado, blueberries, red cabbage, quinoa, tossed with fresh chilli vinaigrette and topped with sunflower and pumpkin seeds

Classic Caesar Salad 13.00

Romaine lettuce, rustic croutons, anchovies, shaved Parmesan and Caesar dressing

Vietnamese Salad (V, VE, GF) 13.00

Glass noodles, crispy lotus root, radish, spring onion, julienne of carrot, peppers, soy lime and chilli dressing

Burrata with Heritage Tomato (V, GF) 15.00

Extra virgin olive oil, sweet basil dressing and balsamic glaze

Boost your salad by adding the below protein:

Grilled Chicken Breast (GF) 6.00

Grilled Spiced Tofu (GF, VE) 6.00

Seared Tuna (GF) 9.00

Pan Seared Sea Trout (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 12.50

Smoked back bacon, lettuce, tomato, mayonnaise

Coronation Chicken Wrap 13.50

Spice infused chicken with crème fraîche, rocket leaves (a vegan wrap is available on request)

Vegan Club (VE) 14.50

Grilled tofu, hummus, sliced plum tomatoes, smashed avocado, chilli flakes, Iceberg lettuce

Triple Decker Club 15.00

Roast chicken, plum tomatoes, smoked streaky bacon, Iceberg lettuce, free-range egg mayonnaise

Classic Steak Baguette 16.50

Sourdough baguette, chargrilled sirloin, English mustard, red onion marmalade, mustard mayonnaise

GRAZING PLATTERS 28.00

Meat Sizzler (GF)

Hickory pork ribs, aromatic lamb cutlets with mint yoghurt, chicken skewers with mango chutney drizzle

Seafood Sizzler

Grilled octopus with caper dressing, grilled tiger prawns, crispy calamari, lemon and garlic mayonnaise

From the Garden

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

Artisan Cheese Board (V)

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

LIGHT BITES

Marinated Provençal Olives (V, VE, GF) **5.50**

Home Roasted Salted Mixed Nuts (V) **5.50**

Roasted Pistachios in Shells (V) **5.50**

Super Seed Artisan Bread Selection **6.00**

Cold pressed olive oil and aged balsamic (V, VE)

Soup of the Day (VE, GF)  **8.00**

Artisan or gluten free bread

Hummus and Guacamole (VE)  **8.00**

Toasted pitta

Hickory Pork Ribs (GF) **9.50**

Coleslaw

Two Aromatic Lamb Cutlets **13.50**

Asian salad, mint yoghurt

Grilled Octopus (GF) **12.00**

Shaved fennel, kohlrabi, cucumber salad, orange, caper dressing

Tempura Calamari **9.00**

Lemon and garlic mayonnaise

Chicken and Pepper Skewers (GF) **9.00**

Marinated in chimichurri sauce, orange, fennel salad

Seared Tuna **10.50**

Crispy salad, wasabi pea purée, soy sauce

Japanese Style Vegan Gyoza (VE) **9.50**

Steamed or fried. Soy, lime sauce

Baked Camembert 145g (V) **12.00**

Toasted beetroot sourdough soldiers

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 and chilli lime sauce

Tempura Battered Fish and Chips **17.50**

Hake, buttered peas, tartar sauce, chunky chips, lemon

Pan Seared Sea Trout (GF) **24.00**

Wilted curly kale and spinach, pickled beet, 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)

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 **25.00**

(GF)

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

Castle Burger **17.50**

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

Tandoori Style Grilled **28.00**

Lamb Cutlet (GF)

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

SIDES

- Pomegranate and Leaf Salad (V)** 6.00
Truffle dressing
- Steamed Broccoli (V)** 6.00
Chilli flakes
- 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 (V)**  10.00
Cheesecake
Mango passion coulis, mango pearls
- Homemade Chocolate Delice (GF)**  10.00
Orange sorbet, charred orange segment
- Selection of British (V)** 13.50
Artisan Cheeses
Wensleydale and Cranberry cheese,
Somerset Brie, Colston Bassett Stilton.
Crackers, grapes and quince jelly
- Selection of Ice Cream (V, GF)** 8.00
and Sorbet
Choice of three scoops:
Chocolate, strawberry or vanilla ice cream
Raspberry, lemon or orange sorbet

CHILDREN'S MENU

- 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)**
- 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
- Cafetière 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.

CORONATION AFTERNOON TEA

35.00

Freshly made selection

SAVOURY SELECTION

Roasted Beef and Horseradish

On multi seed bread with fresh radish

Crayfish and Baby Prawns

Marie Rose sauce on sunflower bread

Coronation Chicken Pinwheel Wrap

Garden leaves

Cucumber and Chive Cream Cheese (V)

On malted bread

FRESHLY BAKED SCONES

Fruit or Plain Scones

Homemade British berry jam and Devonshire clotted cream

SWEET TREATS

Fruit Tartlets

Lemon crème patisserie

Royals Favourite Battenberg

Matcha tea and orange

Chocolate Bombe Surprise

Lemon posset

Macaron

For a celebratory indulgence
with your afternoon tea

Glass of Prosecco 8.00

Glass of House Champagne 11.00

CHILDREN'S AFTERNOON TEA

20.00

Finger Sandwiches

Cheese, ham, jam

Sweet Treat

Mini Fruit Scone

Clotted cream and jam

Fruit Kebab

Chocolate Brownie

Marshmallows

Hot Chocolate

Whipped cream
and marshmallows

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

10.00 50.00

Louis Dornier Brut NV

11.00 55.00

Nyetimber Classic Cuvée,

14.00 75.00

Veuve Clicquot Brut NV

15.00 89.00

WHITE WINE

175ml 250ml Bottle

Natureo Muscat (0.0% ABV) Torres, 2019 Spain

7.50 10.50 28.00

Los Romeros Sauvignon Blanc, Chile

7.50 10.50 30.00

Los Romeros Chardonnay, Chile

7.50 10.50 30.00

Da' Luca Pinot Grigio, Italy

7.50 10.50 30.00

Vavasour Sauvignon Blanc, New Zealand

9.50 13.00 39.00

RED WINES

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

ROSÉ WINES

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

DESSERT WINE

	50ml	125ml	Bottle
Château Grand Jauga 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	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

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

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 Weisesse 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

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


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