

# 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 a team member.

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. Calorie information per dish is available on request.

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



# ALL DAY



## BUILD YOUR OWN SALAD

**Leaf signature salad** (v, ve, gf) **14.50**

Tricolour quinoa broccoli, avocado, sunflower seeds, pumpkin seeds, beetroot, orange segments, roasted butternut squash, blueberries, cherry tomatoes, fresh chilli, vinaigrette

**Classic Caesar salad** **13.00**

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

**Boost your salad by adding the below protein:**

**Grilled chicken breast** (gf) **6.00**

**Grilled spiced tofu** (gf, ve) **6.00**

**Seared salmon** (gf) **9.00**

**Crispy duck leg** (gf) **8.00**

**Grilled tiger prawns** (gf) **10.00**

# 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)

Game Scotch egg with mustard mayonnaise, Madeira glazed Merguez sausage, pulled pork bao bun

**Seafood sizzler**

Smoked salmon crostini with cream cheese, crispy calamari, garlic mayonnaise, grilled tiger prawns

**From the garden**

Baked Camembert, pulled Jackfruit bao bun, 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

**Tempura calamari** **9.00**

Lemon and garlic mayonnaise

**Bao buns** (gf) **9.00**

Choose one pulled pork and one pulled Jackfruit bao bun

**Madeira glazed grilled Merguez sausage** **9.00**

Salsa brava and toasted sourdough bread

**Game Scotch egg** **10.50**

Crispy salad, mustard mayonnaise

**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

**Tempura battered fish and chips** **18.00**

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

**Seared Scottish salmon** (gf) **25.00**

Wild mushroom, spinach, green pea fricassee, micro pea shoots, béarnaise sauce

**Chicken schnitzel** **21.00**

French fries, fried egg, lemon

**Shepherd's pie** (gf) **18.50**

Buttered green peas

**Chef's special butter chicken** **23.00**

Aromatic spiced basmati rice, baby naan, mini poppadom

**Pumpkin and sage raviolini** (v) **17.50**

Lemon cream sauce, basil emulsion

**Castle burger** **18.50**

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

## FROM THE GRILL

**Chateaubriand 16oz\*** (gf) **74.00**

(serves two)

\*please allow 20 minutes cooking time

**Grilled sirloin steak 10oz** (gf) **33.00**

**Grilled fillet steak 8oz** (gf) **38.00**

**Venison haunch steak 7oz** (gf) **28.00**

**...add 5 grilled tiger prawns** **10.00**

**to any of the above steaks**

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

**Your choice of sauce:** béarnaise, peppercorn, red wine

## SIDES

- Pomegranate and leaf salad (v)** 6.00  
Truffle dressing
- Buttered Chantenay carrot and peas (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

- Boozy baked Alaska (v)** 11.00  
Trio of ice cream covered with  
Italian meringue, rum flambé
- Burnt Basque cheesecake (v, gf)** 10.00  
Vanilla crème anglaise
- Granny Smith apple tarte tatin (v)** 10.00  
Salted caramel ice cream, butterscotch sauce
- Chocolate orange cloud (ve, gf)** 10.00  
Red berry coulis
- 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 (v, gf) and sorbet** 8.00  
**Choice of three scoops:**  
Chocolate, strawberry, honeycomb, vanilla  
or salted caramel 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
- Penne pasta (v)**  
Tomato sauce

### 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.

## ROYAL AFTERNOON TEA

40.00

### SAVOURY SELECTION

#### Smoked salmon and dill mousse

Savoury choux bun

#### Wiltshire ham

Mustard mayonnaise on white bread

#### Grilled courgette and roasted pepper (v)

Hummus and garden herb pesto on wholemeal bread

#### Coronation chicken wrap

### FRESHLY BAKED SCONES

#### Homemade fruit and plain scones

Homemade British berries jam and Devonshire clotted cream

### SWEET TREATS

#### Lemon meringue tartlet

Lime and ginger jelly, lime zest

#### Dark chocolate mousse drop

Cherry compote and chocolate biscuit

#### Choux bun sandwich

Matcha diplomat cream and compressed strawberry

#### Lavender macaron

Rhubarb mousseline, rhubarb gel

GLUTEN FREE AND VEGAN OPTIONS AVAILABLE,  
ASK OUR TEAM FOR MORE DETAILS

## CHILDREN'S AFTERNOON TEA

25.00

### Finger sandwiches

Mixed berry (v), ham and mayonnaise,  
Cheddar cheese (v)

### Freshly baked scones

Homemade fruit and plain scones, British berries  
jam and Devonshire clotted cream

### Sweet treats

Mango mousse duckling, mixed berry cheesecake,  
creamy doughnut with chocolate sauce,  
chocolate piggy bank surprise with marshmallow  
and popping candy

## WINE BY THE GLASS

### SPARKLING WINE

125ml Bottle

**Da Luca Prosecco**  
Italy

8.00 40.00

**Bottega Rosé Gold**  
Italy

9.00 48.00

**Louis Dornier et Fils Brut**  
France

11.50 58.00

**Nyetimber Classic Cuvée**  
England

12.50 75.00

**Taittinger Brut Reserve**  
France

14.50 77.00

### WHITE WINE

175ml Bottle

**Los Romeros**  
Sauvignon Blanc, Chile

7.00 30.00

**Da Luca**  
Pinot Grigio, Italy

8.00 33.00

**Raimat**  
Chardonnay, Spain

10.00 39.00

**Rieslingfreak No. 55**  
Australia

10.00 39.00

**Vavasour**  
Sauvignon Blanc, New Zealand

10.00 39.00

### RED WINES

175ml Bottle

**Los Romeros**  
Malbec, Chile

7.50 30.00

**FC Eleve**  
Pinot Noir, France

8.00 33.00

**Don Jacobo**  
Rioja Crianza, Spain

10.00 38.00

**Corbières Rouge Organic**  
'Les Pipelettes', France

10.00 40.00

### ROSÉ WINES

175ml Bottle

**Wicked Lady**  
White Zinfandel, California

7.00 30.00

**Cap de Coste Rosé IGP**  
Pays d'Oc, France

8.00 32.00

# WINE

## SPARKLING

<b>Da Luca Prosecco,</b> Italy	<b>40.00</b>
<b>Bottega Rosé Gold,</b> Italy	<b>48.00</b>
<b>Louis Dornier Brut NV</b> France	<b>55.00</b>
<b>Nyetimber Classic Cuvée</b> England	<b>75.00</b>
<b>Taittinger Brut Reserve,</b> France	<b>77.00</b>
<b>Palmer &amp; Co Blanc de Blancs NV</b> France	<b>90.00</b>
<b>Taittinger Prestige Brut Rosé,</b> France	<b>96.00</b>

## ROSÉ

<b>Wicked Lady White Zinfandel</b> California The juice from the crushed grapes spends a short time in contact with the skins which gives the wine a salmon-pink colour.	<b>30.00</b>
<b>Cap de Coste Rosé IGP</b> Pays d'Oc, France The palate is abundant with red berries such as strawberries and raspberries. An ideal rosé wine which can be enjoyed both with and without food.	<b>32.00</b>
<b>Gerard Bertrand Gris Blanc Rosé</b> California The wine is fresh in the mouth and brings the fruity notes out. The finish is elegant and evolves towards a fresh and mineral note.	<b>44.00</b>

# MENU



# WHITE WINE

## **Los Romeros Sauvignon 30.00**

**Central Valley, Chile**

Aromas of herbs, grass, yellow plum, green pepper and a zippy lemon acidity.

## **Da Luca Pinot Grigio 33.00**

**Sicilia, Italy**

A richly flavoured Pinot Grigio, which has benefited from ripening in the Sicilian sunshine. A dash of Viognier gives the wine aromatic notes. Showing aromas of white flowers, pink grapefruit, and Cox's apple; the palate displays melon and guava flavours with a crisp acidity and rich finish.

## **Dashwood Pinot Gris 38.00**

**Marlborough, New Zealand**

Spiced Pink Lady apple, quince and ripe Poire William flavours are backed with hints of chai spice. Soft textured, creamy, and exquisitely balanced by a hint of honey and a gentle citrus backbone.

## **Raimat Chardonnay 39.00**

**Costers del Segre, Spain**

A 100% unoaked Chardonnay a stunning, youthful wine which reveals plenty of delicate, aromatic notes followed by vibrant, refreshing fruit on the palate.

## **Vavasour Sauvignon Blanc, 39.00**

**Awatere Valley, Marlborough, New Zealand**

The fruit is harvested at night to preserve the flavour and freshness that epitomises Marlborough Sauvignon. Careful yield management ensures greater concentration and cool fermentation in stainless steel helps retain the essence of the Awatere fruit.

## **Rieslingfreak No.55 39.00**

**Clare Valley, Australia**

Made in an off-dry style. The wine shows great fruit, texture, and balance. Vibrant and intensely perfumed, with apple blossom, nectarine, freshly sliced grapefruit, and lemon meringue pie. The sweetness is well balanced with crisp clean acid and a dry mineral finish.

## **Atamisque Serbal Viognier 42.00**

**Tupungato, Mendoza, Argentina**

Bright pale gold in the glass with lovely aromas of stone fruits and white flowers on the nose with a touch of citrus. Lively and fresh on the palate with lovely silky texture, delicate hints of peach and nectarine with zesty lemon acidity and a refreshing finish.

## **Morgassi Tuffo Gavi 44.00**

**Gavi, Italy**

Louis Jadot France

A delicate, easy drinking white wine made from the Cortese grape, with floral aromas and citrus fruit flavours, leading to a very fresh, balanced finish.

## **Paco & Lola Albarino 45.00**

**Rías Baixas, Spain**

The Albariño for this wine are grown in the Val do Salnés sub-region of Rías Baixas, in sustainably managed vineyards planted on a mixture of granitic, sandy and loam soils. Expressive nose of green apples, pear, and lemons, with hints of herbs and flower blossom.

## **Gerard Bertrand Orange Gold 45.00**

**Chardonnay, Occitanie, France**

The nose is complex, with an explosion of white flower notes, candied fruits, and white pepper. In the mouth, a flattering aromatic freshness, with precise flavours and a pleasing balance thanks to the structure that give body and spirit.



# RED WINE

## **Los Romeros Malbec 30.00**

Central Valley, Chile

Made from old vines and as a result has a good depth of flavour and concentration. Black cherry, plum, bramble and plum blossom marry well with blackcurrant and spice.

## **FC Eleve Pinot Noir 33.00**

Languedoc Roussillon, France

Notes of cherry and blueberry flavours on the soft palate, finishes with a hint of spice.

## **Antonio Arraez Organic Vivir Sin Dormir Monastrell 36.00**

Jumilla, Spain

The grapes come from one of the pioneers of organic farming in the Jumilla region and are 100% Monastrell. Deep purple colour with aromas of mature red fruits, black pepper, and toasted notes.

## **Don Jacobo Rioja Crianza 38.00**

Rioja, Spain

A traditional Rioja very much in Bodegas Corral style, matured for a minimum of 12 months in American oak followed by at least a year in bottle before release.

## **Corbières Rouge Organic 'Les Pipelettes' 40.00**

Domaine Sainte Marie des Crozes, Corbières, France

The wine is vinified especially cold to develop the aromatic power of the Syrah, Cinsault and Grenache that are included in the wine. This helps to express their intense fruit aromas.

## **Dashwood Pinot Noir 42.00**

Marlborough, New Zealand

Shows intense and alluring aromatics due to the long and cold growing conditions. Crunchy black and red cherry fruit are backed up by winter spice, plum and vanilla.

## **Salentein Barrel Selection Malbec 44.00**

Uca Valley, Mendoza, Argentina

Deep red-purple wine, very intense nose with notes of ripe blackberry, blueberry and redcurrant, with hints of violet

## **Château des Bardes, Grand Cru 56.00**

Saint-Émilion, France

Classic Merlot dominates this blend from the right bank with Cabernet Sauvignon making up the balancing 30%, the wine is aged for over a year in oak barrels.

## **Esporão Reserva Tinto 45.00**

Alentejo, Portugal

Granitic schists and loamy clay soils define the Alentejo vineyards that provide the grapes for this intense, spicy red.

## **J Mellot Sancerre Colline 52.00**

Central Vineyards, Loire, France

A stylish and racy wine, with the classic blackcurrant leaf and gooseberry character and mineral finish.

## **Black Angus Cabernet Sauvignon 68.00**

Heathcote Victoria, Australia

Full-bodied, with a beautiful dark red colour, crimson hues and cassis, ripe black fruits. Cedar from the 18 months in toasted French Oak barrels and the classic Heathcote eucalyptus-mint characters.

## **St Aubin Vieille Vignes Domaine Roux 82.00**

Côtes de Beaune, France

Peachy and flinty with a lovely minerality, this wine is elegant and restrained. It has a refreshing finish and a delicate hint of cinnamon spice.

## **Amarone della Valpolicella 82.00**

Veneto, Italy

Aged in small oak casks for a period of two years to mature. Intense and full-bodied, it shows cherry, raisin and spicy notes on a rich and weighty palate.

## 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

### Negroni 17.00

Tanqueray Gin, 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

### Old Fashioned 17.00

Bourbon or Rye, orange peel, sugar cubes, bitters

### Garden Old Fashioned 17.00

Bourbon, beetroot sugar, Porcini mushroom bitters

### Pornstar 17.00

Absolut Vodka, Passoa, passionfruit purée, vanilla

## 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 10Oyr 8.50

Springbank 10Oyr, Hazelburn 10Oyr,  
 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



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