

LEAF

AT

THE
CASTLE
HOTEL


RESTAURANT MENU

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 - restaurantreservations@castlehotelwindsor.com  @leafwindsor

RESTAURANT

AMUSE BOUCHE

Marinated Provençal olives (v, ve, gf)	5.50
Super seed artisan bread selection (v, ve) Cold pressed olive oil and aged balsamic vinegar	6.00

APPETISERS

Soup of the day (ve, gf) Artisan or gluten free bread	8.00
Duck and orange pâté Spiced autumn chutney, toasted brioche Pair with... Raimat Chardonnay, Costers del Segre, Spain	9.00 175ml 10.00
Severn & Wye smoked salmon Homemade multi seeded bread, lemon, caperberries	10.00
Pan seared scallops Curried cauliflower purée, crispy pancetta, herb emulsion Pair with... Taittinger Brut Reserve Champagne, France	14.00 125ml 14.50
Tempura calamari (gf) Lemon and garlic mayonnaise	9.00
Game Scotch egg Crispy salad, mustard mayonnaise	10.50
Slow roasted beetroot carpaccio, caramelised goat's cheese (v, gf) Merlot dressing, onion jam, candid walnut	9.00
Pulled Jackfruit bao bun (ve) Steamed, soy and lime sauce	9.50
Baked Camembert 145g (v) Toasted beetroot sourdough soldiers	12.00

MAIN DISHES

From the grill

Chateaubriand 16oz (gf) *please allow 20 minutes cooking time (serves two) Pair with... Don Jacobo Rioja Crianza, Bodegas Corral, Rioja, Spain	74.00 175ml 10.00
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 with any steak	10.00

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

Your choice of sauce: béarnaise, peppercorn or red wine

CHEESE BOARD

Selection of British artisan cheeses (v)	13.50
Wensleydale and cranberry, Somerset Brie, Colston Bassett Stilton. Crackers, grapes and quince jelly	

SOMETHING BIGGER

Tempura battered fish and chips Haddock, buttered peas, tartar sauce, chunky chips, lemon Pair with... Nyetimber Classic Cuvée, West Sussex and Hampshire, England	18.00 125ml 12.50
Seared Scottish salmon (gf) Wild mushroom, spinach, green pea fricassee, micro pea shoots and béarnaise sauce	25.00
Chicken schnitzel French fries and a fried egg Pair with... Rieslingfreak No.55, Clare Valley, Australia	21.00 175ml 10.00
Shepherd's pie (gf) Buttered green peas	18.50
Confit duck leg (v) Puy lentil stew, seasonal green vegetables, red wine jus Pair with... RFC Eleeve Pinot Noir, Languedoc Roussillon, France	24.00 175ml 8.00
Chef's special butter chicken Aromatic spiced basmati rice, baby naan, mini poppadom	23.00
Pumpkin and sage raviolini (v) Lemon cream sauce, basil emulsion	17.50
Cajun marinated cauliflower steak (vg, gf) With a lentil casserole	16.50

SIDES

Pomegranate and leaf salad with truffle dressing (v)	6.00
Buttered Chantenay carrots 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) Order as a donation to our chosen charity Alexander Devine Children's Hospice Service	6.00

DESSERTS

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

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