

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 - 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 parmigiano and Caesar dressing

Boost your salad by adding the below protein:

Grilled chicken breast (gf) **6.00**

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

Monkfish tail wrapped with

Serrano ham (gf) **10.00**

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**

From the earth

Scotch egg with mustard mayonnaise, honey mustard chipolatas, crispy duck bao bun with hoisin sauce

From the sea

Smoked salmon crostini with cream cheese, crispy calamari with garlic mayonnaise, soft shell crab with wasabi mayonnaise

From the garden

 (v)

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) **5.00**

Home roasted salted mixed nuts (v) **5.50**

Super seed artisan bread selection **6.00**

Cold pressed olive oil and aged balsamic (v, ve)
(Gluten free bread available)

Honey and mustard chipolatas **5.50**

Seasonal soup of the day (v, ve, gf) **8.00**

Artisan or gluten free bread, butter

Hummus and guacamole (v, ve) **8.50**

Toasted pitta

Tempura calamari **9.00**

Lemon and garlic mayonnaise

Crispy duck bao bun **10.00**

Hoisin sauce

Soft shell crab **10.00**

Crispy crab, wasabi mayonnaise, lemon

Scotch egg **11.00**

Crispy salad, mustard mayonnaise

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

Toasted beetroot sourdough soldiers

SOMETHING BIGGER

Castle burger **19.00**

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

Plant based burger (v, ve) **19.00**

Gherkins, lettuce, tomato, truffle infused mayonnaise, burger relish, coleslaw, toasted vegan bun, skin on fries

Fish and chips **18.50**

Battered cod, mushy peas, tartar sauce, chunky chips, lemon

Winter vegetable Wellington (v) **18.50**

Mushroom and seasonal vegetables, roasted vine cherry tomatoes, tomato fondue (vegan Wellington available on request)

Monkfish tail wrapped with Serrano ham (gf) **25.00**

Roasted salsify, curly kale and spinach, aromatic coconut broth

Chef Suraj's special butter chicken 23.00

Aromatic spiced basmati rice, baby naan, mini poppadom

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**

Half roast chicken **25.00**

...add 5 grilled tiger prawns to any of the above steaks **10.00**

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

Your choice of sauce when ordering steak:

béarnaise, peppercorn, red wine

SIDES

Pomegranate and leaf salad (v) Truffle dressing	6.00
Cheesy cauliflower gratin (v)	6.50
Skin on fries or chunky chips (v)	6.00
Tempura onion rings (v)	6.00
Garlic sautéed curly kale and spinach (v, gf)	6.50
Invisible garden salad (v) Order as a donation to our chosen charity Alexander Devine Children's Hospice Service	6.00



DESSERTS

Apple crumble (v) Fresh custard	10.00
Lemon meringue tart Lemon gel, fresh raspberries	10.00
Dark chocolate and orange cloud (ve, gf, df) Winter berry coulis, charred orange	10.00
Selection of British artisan cheeses (v) Wensleydale and Cranberry cheese, Somerset Brie, Colston Bassett Stilton. Crackers, grapes and quince jelly	13.50
Selection of ice cream and sorbet (v, gf) Choice of three scoops: Chocolate, strawberry or vanilla ice creams Raspberry, lemon or orange sorbet	8.00

CHILDREN'S MENU

STARTERS	5.00
Vegetable soldiers (v) Hummus	
Cheesy garlic bread (v)	
Chicken goujons	
MAINS	7.50
Captain cod French fries and mushy peas	
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
Americano	4.75
Pot of tea per person	4.75
Leaf teas	4.75
English breakfast, Earl Grey, Darjeeling, sencha green	
Leaf infusions	4.75
Camomile, peppermint, rooibos, elderflower and lemon, strawberry and kiwi	
Soya, almond and oat milk available on request.	

ROYAL AFTERNOON TEA

40.00pp

SAVOURY SELECTION

Roast beef and horseradish

Wholemeal bread

Smoked salmon and cream cheese

Homemade multi seed bread

Royal Coronation chicken

Pinwheel wrap

Cheddar cheese and tomato chutney (v)

White bread

FRESHLY BAKED SCONES

Homemade fruit and plain scones

Homemade British berry jam and Devonshire clotted cream

SWEET TREATS

Lemon mousse and white chocolate

Vanilla sable

Eclair

Pistachio diplomat

Chocolate tart

Dark chocolate mousse and chocolate truffle

Red fruit macarons

Berry buttercream and raspberry gel

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

CHILDREN'S AFTERNOON TEA

22.00pp

Finger sandwiches

Including ham, cheese (v) and strawberry jam (v)

Freshly baked scones

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

Sweet treats

Piggy bank surprise, fruit lolly cake and red fruit macarons filled with berry buttercream and raspberry gel

WINE BY THE GLASS

SPARKLING WINE

125ml Bottle

Da Luca Prosecco
Italy

8.00 40.00

Bottega Rose 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 250ml Bottle

Los Romeros
Sauvignon Blanc, Chile

7.00 10.00 30.00

Da Luca
Pinot Grigio, Italy

8.00 11.00 33.00

Raimat
Chardonnay, Spain

10.00 13.00 39.00

Rieslingfreak No. 55
Australia

10.00 13.00 39.00

Vavasour
Sauvignon Blanc, New Zealand

10.00 13.00 39.00

RED WINES

175ml 250ml Bottle

Los Romeros
Malbec, Chile

7.50 10.00 30.00

Élevé
Pinot Noir, France

8.00 11.00 33.00

Don Jacobo
Rioja Crianza, Spain

10.00 13.00 38.00

Les Pipelettes
Domaine Sainte Marie des Crozes,
Corbières, France

10.00 13.00 40.00

ROSÉ WINES

175ml 250ml Bottle

Wicked Lady
White Zinfandel, California

7.00 10.00 30.00

Cap de Coste Rosé IGP
Pays d'Oc, France

8.00 11.00 32.00

WINE

SPARKLING

Da Luca Prosecco, Italy	40.00
Bottega Rosé Gold, Italy	48.00
Louis Dornier Brut NV France	58.00
Nyetimber Classic Cuvée England	75.00
Taittinger Brut Reserve, France	77.00
Palmer & Co Blanc de Blancs NV France	90.00
Taittinger Prestige Brut Rosé, France	96.00

ROSÉ

Wicked Lady White Zinfandel California The juice from the crushed grapes spends a short time in contact with the skins which gives the wine a salmon-pink colour.	30.00
Cap de Coste Rosé IGP 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.	32.00
Gerard Bertrand Gris Blanc Rosé 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.	44.00

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.

Rimat 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.

WHITE WINE

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.

St Aubin Vieille Vignes

82.00

Domaine Roux

Côtes de Beaune, France

Peachy and flinty with a lovely minerality. A refreshing finish and a delicate hint of cinnamon spice.

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.

Élevé Pinot Noir

33.00

Languedoc Roussillon, France

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

Vivir Sin Dormir Monastrell

36.00

Sin Dormir Monastrell

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 and black pepper.

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

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.

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.

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.

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.

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.

Black Angus Cabernet Sauvignon

68.00

Heathcote Victoria, Australia

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

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.

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 7.00

Goose Island Session IPA 4.1% 3.50 7.00

Lowenbrau Pilsner 5% 3.50 7.00

Windsor and Eton Brewery
Republika 4.8% 3.50 7.00

Lovibond's Amber British
Pale Ale 3.4% 3.50 7.00

Guinness 4.1% 3.50 7.00

BOTTLED

Peroni 5.1% 330ml 6.00

Birra Morreti 5.0% 330ml 6.00

Estrella Damm (gf) 5% 330ml 6.00

Erdinger Wheat Beer 5% 500ml 6.50

Guardsman Best Bitter 4.8% 500ml 6.50

Tutts Clump "The Legend"
Cider 5% 500ml 6.50

Erdinger Alcohol Free 0.5% 500ml 5.00

Estrella 0.0% 330ml 5.00

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

Tanqueray, Boë Passionfruit,
Boë Peach & Hibiscus 25ml 5.50

Mermaid Pink, Bombay Sapphire,
Edwards Rhubarb 6.50

Hendricks, Monkey 47, Roku 7.00

BRANDY

Grappa, Calvados, Pisco,
Somerset 10Yr 25ml 5.50

Courvoisier VS Cognac 6.50

Baron de Sigognac Armagnac 10Yr 8.50

Remy XO Cognac 18.00

Pierre Ferrand Grand
Champagne 1er Cru Cognac 24.00

RUM

Morgan Spiced, Bacardi, OVD,
Cachaça 25ml 5.50

Plantation Pineapple Stiggins,
Plantation 69%, Plantation XO,
Plantation Dark, Ron Zacapa 23yr 8.50

Diplomatica Single Cask,
Dos Maderas, El Dorado 21yr 18.00

TEQUILA

Jose Cuervo Blanco, Mezcal 25ml 5.50

WHISKY

Famous Grouse, Smoky Black Grouse 25ml 5.50

Jameson, Jim Beam Honey, Jack Daniels 6.50

Maker's Mark, Woodford Reserve,
Knob Creek Rye 8.00

The Macallan Double Cask 12yr,
Basil Hayden, Maker's Mark 46 8.50

Glenmorangie 10Yr, Arran 10Yr,
Ardbeg 10Yr Springbank 10Yr,
Hazelburn 10Yr, Auchentoshan 12yr 9.50

Caol Ila 12 yr, Bowmore 12yr,
Kilchoman Machir Bay 10.00

Kavalan, Hibiki Harmony 11.00

Highland Park 12yr, Glen Scotia 15yr,
Glen Scotia Victoriana 13.00

VODKA

Absolut, Titos 25ml 5.50

Chase Marmalade or Rhubarb 6.00

Belvedere, Grey Goose, Haku 6.50

DIGESTIF

Gayva, Drambuie, Kahlua, Cointreau 25ml 5.50

Fernet Branca, Campari, Aperol,
Bianco 50ml 6.00

Ricard 6.00

Baileys 7.50

SOFTS AND MINERALS

Juices

Orange, apple, cranberry,
pineapple, tomato, grapefruit 240ml 3.50

Minerals

Fever Tree Tonic, Light Tonic
Ginger Ale, Ginger Beer
Schweppes Lemonade, Schweppes Soda
Coca Cola, Diet Coke, Coke Zero
Sparkling Apple, Sparkling Elderflower 200ml 3.50

Sparkling water and lime 340ml 3.50

Soda water and lime 210ml 4.00

Mineral water Still

330ml 3.00

Sparkling

750ml 5.00

LEAF



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