

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

Burrata with plum tomato and apricot (v, gf) **11.95**

Extra virgin olive oil, sweet basil dressing, balsamic glaze

Classic Caesar salad **13.00**

Romaine lettuce, rustic croutons, anchovies, shaved Parmigiano, Caesar dressing

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

Boost your salad by adding the below protein:

Grilled chicken breast (gf) **6.00**

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

Seared Scottish salmon (gf) **10.00**

Grilled tiger prawns (gf) **10.00**

Seared tuna (gf) **11.00**

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 **12-9pm**

From the earth **30.00**

Hickory pork ribs (gf), confit duck bonbon with spiced plum sauce, steamed chicken gyoza with soy sauce

From the sea **30.00**

Smashed avocado and smoked salmon bruschetta, crispy calamari with garlic mayonnaise, seared tuna (gf)

From the garden **30.00**

Baked Camembert (v), plant-based sushi rolls (ve) wholemeal pitta bread with hummus and guacamole (ve)

Artisan cheese board (v) **28.00**

Keen's Cheddar cheese, Oxford Isis, Colston Bassett Stilton. Berkshire cheese biscuits, grapes, quince jelly

LIGHT BITES

Home roasted salted mixed nuts (v) 5.50

Marinated Provençal olives (v, ve, gf) 5.00

Super seed artisan bread selection* 6.00

Cold pressed olive oil, aged balsamic vinegar

Rock oyster One - 3.50

Red wine shallot vinegar

Two - 6.50

Seasonal soup of the day (v, ve, gf) 7.95

Artisan or gluten free bread, butter

Hummus and guacamole (v, ve) 8.50

Toasted pitta

Confit duck bonbons 9.95

Spiced plum sauce

Hickory pork ribs (gf) 9.50

Coleslaw

Smashed avocado and smoked salmon bruschetta 10.95

Homemade granary bread, lemon, lilliput berries

Tempura calamari 8.95

Crispy salad, mustard mayonnaise

Seared tuna (gf) 10.95

Crispy salad, wasabi pea purée, soy sauce

Plant-based sushi platter (ve, gf) 9.95

Pickled ginger, wasabi, soy sauce

Baked Camembert (v) 12.00

Toasted beetroot sourdough soldiers

*Gluten free bread available.

SOMETHING BIGGER

Fully loaded 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 (ve) 19.00

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

Fish and chips 18.50

Battered hake, buttered peas, tartar sauce, chunky chips, lemon

Seared Scottish salmon (gf) 25.00

Sautéed kale and spinach, samphire, béarnaise sauce

Beetroot risotto (v) 18.50

Goat's cheese, baby watercress

Rice noodles with tofu (ve, gf) 18.50

Stir fried vegetables with rice noodles, soy, chilli and lime sauce

Chef Suraj's special butter chicken 23.00

Aromatic spiced basmati rice, baby naan, mini poppadoms

FROM THE GRILL

Chateaubriand 16oz* Serves two (gf) 72.00

Grilled whole lobster (gf) 72.00

550-600g

Surf and turf Half lobster, 5oz sirloin (gf) 48.00

Grilled sirloin steak 10oz (gf) 33.00

Grilled fillet steak 8oz (gf) 38.00

Half roast chicken 25.00

Add 5 tiger prawns to any of the above 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

*Please allow 20 minutes cooking time.

SIDES

Garlic sautéed curly kale and spinach (v, gf) **6.50**

Pomegranate and leaf salad (v) **6.00**
Truffle dressing

Steamed broccoli with chilli flakes (v) **6.00**

Skin on fries / chunky chips (v) **6.00**

Tempura onion rings (v) **6.00**

Invisible garden salad (v) **3.50**
Order as a donation to our chosen charity
Thames Hospice

DESSERTS

Windsor mess (v, gf) **9.95**
Red berries, berry coulis, meringue,
Chantilly cream

Rose and rhubarb cheesecake **9.95**
Rhubarb compote

Dark chocolate and cherry cloud (ve, gf, df) **9.95**
Cherry coulis, glazed cherries

Tropical fruit panna cotta (v, gf) **9.95**
Mango pineapple salsa, tropical fruit coulis

Selection of British artisan cheeses (v) **13.95**
Keen's Cheddar cheese, Oxford Isis,
Colston Bassett Stilton. Berkshire cheese
biscuits, grapes, quince jelly

Assiette of desserts (v) **15.95**
Rose and rhubarb cheesecake, coconut panna
cotta (gf), chocolate choux bun, cherry macaroon

Selection of ice cream and sorbet (v, gf) **7.95**
Choice of three scoops:
Chocolate, strawberry, vanilla or honeycomb
ice cream (v, gf)

Raspberry, mango or coconut sorbet (v, ve, gf)

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

Penne pasta (ve)
Tomato basil 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**

Americano **4.75**

Hot chocolate **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

Beetroot, dill salmon gravlax and cream cheese

Homemade multi seed bread

Royal Coronation chicken

Pinwheel wrap

Wiltshire ham and mustard mayonnaise

Brioche bun

Cucumber and hummus (ve)

White bread

FRESHLY BAKED SCONES

Fruit and plain scones

Homemade British berry jam and Devonshire
clotted cream

SWEET TREATS

Rose and rhubarb cheesecake

Vanilla shortbread

Coconut panna cotta (gf)

Tropical fruit gel

Chocolate choux bun

Chocolate craquelin filled with chocolate mousse

Cherry macaroons

Cherry butter cream, cherry compote

CHILDREN'S AFTERNOON TEA

22.00pp

Finger sandwiches

Including ham, cheese (v) and strawberry jam

Freshly baked scones

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

Sweet treats

Piggy bank surprise, chocolate choux bun with
chocolate craquelin filled with chocolate mousse,
cherry macaroons filled with cherry butter cream,
cherry compote

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 Tautavel, Occitanie, France 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.

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

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.

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

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.

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.

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.

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.

BEERS

DRAUGHT

½ Pint Pint

Meantime IPA 4.7% **3.50 7.00**

Asahi Dry Lager 5.2% **3.50 7.00**

Grolsch Lager 4% **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 Morretti 5.0% 330ml **6.00**

Estrella Galicia (gf) 4.7% 330ml **6.00**

Erdinger Wheat Beer 5% 500ml **5.50**

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**

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

Classic Caipirinha **17.00**

Cachaça, sugar, lime



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

SPIRITS

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

Mermaid Pink, Bombay Sapphire,
 Edwards Rhubarb 6.50

Hendricks, Monkey 47, Roku 7.00

BRANDY 25ml
 Grappa, Calvados, Pisco,
 Somerset 10Yr 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 25ml
 Morgan Spiced, Bacardi, OVD,
 Cachaça 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 25ml
 Jose Cuervo Blanco, Mezcal 5.50

WHISKY 25ml
 Famous Grouse, Smoky Black Grouse 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 25ml
 Absolut, Titos 5.50

Chase Marmalade or Rhubarb 6.00

Belvedere, Grey Goose, Haku 6.50

DIGESTIF 25ml
 Clayva, Drambuie, Kahlua, Cointreau 5.50
 50ml 6.00
 Fernet Branca, Campari, Aperol, Bianco

Ricard 6.00

Baileys 7.50

SOFTS AND MINERALS

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

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 330ml 3.00

Sparkling 750ml 5.00

LEAF



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