

FOR THE TABLE

Marinated Provençal olives

(v, ve, gf)

5.50

Super seed artisan bread selection

(v, ve)

Cold pressed olive oil, aged balsamic vinegar

(Gluten free bread available)

6.00

Two slow cooked venison bon bons

Spiced cranberry chutney

6.00

Tasty EXTRAS

Garlic sautéed curly kale and spinach

(v, gf)

6.50

Pomegranate and leaf salad

Truffle dressing (v)

6.50

Cauliflower gratin

(v)

6.50

Skin on fries

(v)

6.00

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

THE MAIN EVENT


Recommended by Leaf

We have collaborated with Benham Estate in Newbury for our sustainably sourced venison. This award-winning venison is fully traceable from field to fork with the herd roaming freely around the estate.

VENISON GAME PIE (gf)

Creamy mashed potato, buttered green peas

20.00

 Pair with... Les Pipelettes, Corbières, France 175ml 10.00

Chef Suraj's special butter chicken 23.00

Aromatic spiced basmati rice, baby naan, mini poppadoms

Baked cod loin (gf/df) 25.00

Crushed Jersey Royal potatoes, bok choy, basil, coconut sauce

 Pair with... Da Luca Pinot Grigio, Italy 175ml 8.00

Chicken Schnitzel 21.00

Skin on fries, fried egg, capers, lemon

Thai vegetable curry with tofu (v, ve, gf) 18.50

Steamed rice, lentil crisp

Spinach and ricotta cannelloni (v) 19.50

Lemon cream sauce, basil emulsion

 Pair with... Vavasour Sauvignon Blanc, Marlborough, New Zealand 175ml 10.00

FROM THE GRILL

CHATEAUBRIAND

16oz - Serves two (gf)

72.00

Please allow 20 minutes cooking time

Surf and turf (gf) Half lobster, 4oz sirloin steak 42.00

Grilled sirloin steak 8oz (gf) 30.00

Grilled fillet steak 8oz (gf) 38.00

Half roast chicken (gf) 25.00

GRILLED WHOLE LOBSTER

20oz

(gf)

72.00

... 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 when ordering steak:

Béarnaise - Peppercorn - Red wine

SWEET TREATS

Elderflower and vanilla crème brûlée 10.00
Caramelised sugar crust, matcha shortbread

Classic tiramisu 10.00
Ladyfinger cookies soaked in Espresso, mascarpone cream

Pear frangipane tart 10.00
Vanilla tart shell, almond cream, pear infused in raspberry syrup, pear compote

Apple and rhubarb crumble 10.00
Vanilla custard

Dark chocolate citrus cake (v, ve, gf, df) 10.00
Chocolate sauce, raspberry sorbet

Selection of ice cream and sorbet 8.00

Choice of three scoops:
Chocolate, strawberry, vanilla or honeycomb ice cream (v, gf)

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

LEAF

APPETISERS

Seasonal soup of the day (v, ve, gf) 8.00
Artisan or gluten free bread, butter

Pan seared scallops (gf) 14.00
Curried cauliflower purée, crispy pancetta, mixed herb emulsion

 Pair with... Raimat Chardonnay, Costers del Segre, Spain 175ml 10.00

Severn & Wye smoked salmon

Homemade multi seed bread, lemon, caperberries

11.00

Seared tuna (gf)

Crispy salad, wasabi pea purée, soy sauce

11.00

Duck and orange pâté

Spiced autumn chutney, toasted brioche

9.00

 Pair with... Élevé Pinot Noir, Languedoc Roussillon, France 175ml 8.00

Tempura calamari

Lemon and garlic mayonnaise

9.50

Slow roasted beetroot carpaccio and goats' cheese mousse (v, gf)

Merlot dressing, onion jam, candied walnut

9.00

Plant-based sushi platter (v, ve, gf)

Pickled ginger, wasabi, soy sauce

10.00

 Pair with... Rieslingfreak No.55, Clare Valley, Australia 175ml 10.00

Baked Camembert (v)

Toasted beetroot sourdough soldiers

12.00



Selection of

BRITISH ARTISAN CHEESES (v)

Keen's Cheddar cheese

Oxford Isis

Colston Bassett Stilton

Berkshire cheese biscuits, grapes, quince jelly

14.00

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. Calorie information per dish is available on request. Please note we do not accept cash as a form of payment. You can settle your bill using any of the following payment methods; Visa, Eurocard, Mastercard, American Express or Diners Card.

(v) Vegetarian (ve) Vegan (gf) Gluten Free (df) Dairy Free

THE CASTLE HOTEL

castlehotelwindsor.com

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