

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. 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



ALL DAY



BUILD YOUR OWN SALAD

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, blueberries, cherry tomatoes, fresh chilli, vinaigrette

Boost your salad by adding the below protein:

Grilled chicken breast (gf) 6.00

Grilled spiced tofu (v, ve, gf) 6.00

Grilled tiger prawns (gf) 10.00

Seared tuna (gf) 10.00

MENU

SANDWICHES

Sandwiches are served on white or brown bread with a mixed leaf salad and skin on fries. Gluten free bread is also available.

BLT 13.50

Smoked back bacon, lettuce, tomato, mayonnaise

Coronation chicken wrap 13.50

Spice infused chicken with crème fraîche, rocket leaves

Vegan club (v, ve) 14.50

Grilled tofu, hummus, sliced plum tomatoes, smashed avocado, chilli flakes, iceberg lettuce

Triple decker club 15.50

Roast chicken, plum tomatoes, smoked streaky bacon, iceberg lettuce, free-range egg mayonnaise

Classic steak baguette 17.00

Sourdough baguette, chargrilled sirloin, English mustard, red onion marmalade, mustard mayonnaise

GRAZING PLATTERS Available 12-9pm

From the earth 28.00

Hickory pork ribs (gf), slow cooked venison bon bons with spiced cranberry and apple sauce, grilled baby chorizo in red wine jus

From the sea 28.00

Smoked salmon crostini with cream cheese, crispy calamari with garlic mayonnaise, seared tuna (gf)

From the garden (v) 28.00

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) 5.50

Super seed artisan bread selection 6.00

Cold pressed olive oil, aged balsamic vinegar
(Gluten free bread available)

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

Slow cooked venison bon bons 10.00

Spiced cranberry chutney

Hickory pork ribs (gf) 9.50

Coleslaw

Smoked salmon crostini 10.00

Homemade granary bread, lemon, Lilliput capers

Tempura calamari 9.50

Lemon and garlic mayonnaise

Seared tuna (gf) 11.00

Crispy salad, wasabi pea purée, soy sauce

Plant-based sushi platter (v, ve, gf) 10.00

Pickled ginger, wasabi, soy sauce

Baked Camembert (v) 12.00

Toasted beetroot sourdough soldiers

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 (v, ve) 19.00

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

Fish and chips 18.50

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

Baked cod loin (gf, df) 25.00

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

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

Chicken Schnitzel 21.00

Skin on fries, fried egg, capers, lemon

FROM THE GRILL

Chateaubriand 16oz Serves two (gf) 72.00

Please allow 20 minutes cooking time

Grilled whole lobster 20oz (gf) 72.00

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

Grilled sirloin steak 8oz (gf) 30.00

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

TASTY EXTRAS

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

Pomegranate and leaf salad (v) 6.00
Truffle dressing

Cauliflower gratin (v) 6.50

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

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

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

Selection of British artisan cheeses (v) 14.00
Keen's Cheddar cheese, Oxford Isis,
Colston Bassett Stilton. Berkshire cheese
biscuits, grapes, quince jelly

Selection of ice cream and sorbet (v, gf) 8.00
Choice of three scoops:
Chocolate, strawberry, vanilla or honeycomb
ice cream (v, gf)

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

CHILDREN'S MENU

STARTERS 5.00

Vegetable soldiers (v, ve, gf)
Hummus

Cheesy garlic bread (v)

Chicken goujons

MAINS 8.00

Captain cod
French fries and buttered peas

Mini burger
French fries

Macaroni cheese pasta (v)
Garlic bread

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

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

Crayfish and Atlantic prawns with Marie Rose sauce

Homemade multi seed bread

Royal Coronation chicken

Pinwheel wrap

Wiltshire ham and mustard mayonnaise

Brioche bun

Grilled pepper and hummus (ve)

White bread

FRESHLY BAKED SCONES

Fruit and plain scones

Homemade British berry jam and Devonshire clotted cream

SWEET TREATS

Elderflower and vanilla crème brûlée

Matcha shortbread

Classic tiramisu

Ladyfinger cookies soaked in Espresso, mascarpone cream

Rhubarb and chocolate macarons

Filled with chocolate ganache, rhubarb gel

Pear frangipane tart

Vanilla tart shell, almond cream, pear infused in raspberry syrup

CHILDREN'S AFTERNOON TEA

22.00pp

Finger sandwiches

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

Freshly baked scones

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

Sweet treats

Piggy bank surprise

Rhubarb and chocolate macarons filled with chocolate ganache, rhubarb gel

Elderflower and vanilla crème brûlée, matcha shortbread

WINE BY THE GLASS

SPARKLING WINE

125ml Bottle

Da Luca Prosecco
Italy

8.50 45.00

Bottega Rose Gold
Italy

9.00 50.00

House Champagne
France

12.00 60.00

Nyetimber Classic Cuvée
England

13.00 75.00

Taittinger Brut Réserve
France

15.00 79.00

Taittinger Prestige Rosé Brut
France

17.00 90.00

WHITE WINE

175ml 250ml Bottle

Los Romeros
Sauvignon Blanc, Chile

8.00 11.00 32.00

Da Luca
Pinot Grigio, Italy

9.00 12.00 35.00

Raimat
Chardonnay, Spain

9.50 14.00 40.00

Rieslingfreak No. 55
Australia

9.50 14.00 40.00

Vavasour
Sauvignon Blanc, New Zealand

9.50 14.00 40.00

RED WINES

175ml 250ml Bottle

Los Romeros
Malbec, Chile

8.00 11.00 32.00

Élevé
Pinot Noir, France

9.00 12.00 35.00

Don Jacobo
Rioja Crianza, Spain

9.50 14.00 40.00

Les Pipelettes
Corbieres, France

9.50 14.00 40.00

ROSÉ WINES

175ml 250ml Bottle

Wicked Lady
White Zinfandel, California

8.00 11.00 32.00

Cap de Coste Rosé IGP
Pays d'Oc, France

9.00 12.00 35.00

**Folc Rosé Pinot Noir
Précoce**
Canterbury, Kent, England

9.00 12.00 35.00

WINE

SPARKLING

Da Luca Prosecco Italy	45.00
Bottega Rose Gold Italy	50.00
House Champagne France	60.00
Nyetimber Classic Cuvée England	75.00
Taittinger Brut Réserve France	79.00
Taittinger Prestige Brut Rosé France	90.00
Palmer & Co Blanc de Blancs NV France	90.00

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.	32.00
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.	35.00
Folc Rosé, Pinot Noir Précoce Canterbury, Kent, England Pale salmon pink, delightfully dry and crisp with succulent flavours of woodland strawberry and tangy cranberries, complimented by fresh acidity and a fragrant floral finish.	35.00

MENU



WHITE WINE

Los Romeros Sauvignon

32.00

Central Valley, Chile

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

Da Luca Pinot Grigio

35.00

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

40.00

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.

King's Fumé, Chardonnay

43.00

Ortega, Berkshire, Stanlake, England

A dry, elegant white wine, rich in body and complexity, almost Burgundy like. Vegan friendly with intense and persistent aromas of ripe peach, apricot, vanilla, and orange peel, and a lingering, creamy finish.

Rieslingfreak No.55

40.00

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.

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.

Sancerre Les Collinettes

52.00

Joseph Mellot, France

Sauvignon Blanc is the emblematic grape variety of the appellation created in 1936 and has found its favourite soils here: in Sancerre, this has become the king varietal. It gives fresh, aromatic, expressive white wines with aromas of citrus and exotic fruits combined with a lovely mineral note, the typical expression of the Sancerre Terroir.

RED WINE

Los Romeros Malbec 32.00

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 35.00

Languedoc Roussillon, France

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

Don Jacobo Rioja Crianza 40.00

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

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.

WINE OF THE MOMENT

Just like the weather, we like to keep our wine selection changing. We have some fantastic off-menu hidden treasures waiting to be discovered. Ask our team about our current "Wine of the Moment."

BEERS

DRAUGHT

	½ Pint	Pint
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Meantime IPA 4.7%	3.50	7.00
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Asahi Dry Lager 5.2%	3.50	7.00
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Grolsch Lager 4%	3.50	7.00
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Windsor and Eton Brewery Republika 4.8%	3.50	7.00
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Windsor and Eton Brewery “Shout” Session Pale Ale 4.3%	3.50	7.00
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Guinness 4.1%	3.50	7.00
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BOTTLED

Peroni 5.1%	330ml	6.00
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Birra Morreti 5.0%	330ml	6.00
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Estrella Gluten Free 4.7%	330ml	6.00
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Erdinger Wheat Beer 5%	500ml	6.50
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Guardsman Best Bitter 4.8%	500ml	6.50
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Tutts Clump Cider 5%	500ml	6.50
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Rekorderlig Berry Cider 4%	500ml	6.50
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Erdinger Alcohol Free 0.5%	500ml	6.00
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Estrella Zero 0.0%	330ml	5.00
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COCKTAILS

The Mermaid	17.00
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Aged rum, Clement Creole Shrub, fruit bitters, smoked Islay whisky, cask spice

Love of Romeo	17.00
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Peach and hibiscus gin, cranberry, Champagne

French 75	17.00
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Gin, gomme syrup, lemon juice, Champagne

Negroni	17.00
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Tanqueray Gin, Campari, Vermouth

Mai Tai	17.00
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Golden rum, aged rum, orange Curacao, lime, Orgeat

Daiquiri	17.00
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White rum, lime, sugar

Margarita	17.00
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Tequila Blanco, Triple Sec, lime

Old Fashioned	17.00
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Bourbon or Rye, orange peel, sugar cubes, bitters

The Bakewell	17.00
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Cherry Heering, Disaranno Amaretto, cream

Classic Caipirinha	17.00
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Cachaça, sugar, lime



MOCKTAILS

Pushchair	9.00
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All the fruits in your five a day served in a tall glass, iced to perfection

No “A” Mojito	9.00
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Yes, that superb minty lime flavour with a soda dash - served tall

Coco Colada	9.00
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Coconut and pineapple with bitter passionfruit in a tall creamy glass

SPIRITS

GIN	25ml
Tanqueray, Boë Passionfruit, Boë Peach & Hibiscus, Beefeater	6.00
Mermaid Pink, Bombay Sapphire, Edwards Rhubarb	6.75
Hendricks, Monkey 47, Tobermory	7.00

BRANDY	25ml
Grappa, Calvados, Pisco, Somerset 10Yr	6.00
Courvoisier VS Cognac	6.50
Baron de Sigognac Armagnac 10Yr	8.50
Pierre Ferrand Grand Champagne 1er Cru Cognac	24.00

RUM	25ml
Bacardi Spiced, Bacardi, OVD, Cachaça	6.00
Kraken Spiced	6.50
Plantation Pineapple Stiggins, Plantation XO, Plantation Dark	8.50
Dos Maderas, El Dorado 21yr	18.00
Diplomatico Ambassador	21.00

TEQUILA	25ml
Olmecca Tequila, Mezcal	6.00
Sotol Hacienda de Chihuahua	6.50

WHISKY	25ml
Famous Grouse, Smoky Black Grouse	6.00
Jameson, Loch Lomond Grain, Jack Daniels	6.75
Maker's Mark, Woodford Reserve, Lot 40 Rye, Tobermory 12yr	8.00
The Macallan Double Cask 12yr, Basil Hayden, Maker's Mark 46	8.50
Glenmorangie 10Yr, Arran 10Yr, Ardbeg 10Yr	9.50
Caol Ila 12 yr, Bowmore 12yr, Kilchoman Machir Bay, Port Charlotte 10Yr	11.00
Kavalan, Hibiki Harmony	12.00
Highland Park 12yr, Glen Scotia 15yr, Glen Scotia Victoriana	13.00

VODKA	25ml
Absolut, Titos	6.00
Chase Marmalade or Rhubarb	6.00
Grey Goose	7.00

DIGESTIF	25ml
Glavya, Drambuie, Kahlua, Cointreau	5.50 50ml
Fernet Branca, Campari, Aperol, Bianco	6.00
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, lemonade, soda, sparkling apple and sparkling elderflower		

Sparkling water and lime	340ml	3.50
Soda water and lime	210ml	4.00
Still mineral water	330ml	3.00
Sparkling mineral water	750ml	5.00

LEAF



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Our carpark is located next to Bachelors Acre Windsor SL4 1ET

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