

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

Pear, chicory and blue cheese salad (v, gf) 14.50
Red and white chicory, sliced William pears, blue cheese, candied walnuts, honey mustard dressing

Boost your salad by adding the below protein:

Grilled chicken breast (gf) 7.00

Grilled spiced tofu (v, ve, gf) 6.00

Grilled tiger prawns (gf) 10.00

Seared yellowfin tuna (gf) 10.00

Baked Scottish salmon (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 14.00
Smoked back bacon, lettuce, tomato, mayonnaise

Coronation chicken wrap 14.00
Spice infused chicken with mayonnaise, rocket leaves (a vegan wrap is available on request)

Vegan club (v, ve) 15.00
Grilled tofu, hummus, sliced plum tomatoes, smashed avocado, chilli flakes, iceberg lettuce

Triple decker club 16.00
Roast chicken, plum tomatoes, smoked streaky bacon, iceberg lettuce, free-range egg mayonnaise

Classic steak 18.50
Granary bread, chargrilled West Country sirloin steak, English mustard, red onion marmalade, mustard mayonnaise

GRAZING PLATTERS Available 12-9pm

British Ploughman's platter 28.00
Wiltshire ham, West Country sliced roast beef, onion, Monterey Jack cheese, Branston Pickle, sourdough baguette, breakfast radish, and pickled gherkins

From the sea 28.00
Severn & Wye smoked salmon crostini with cream cheese, crispy calamari with garlic mayonnaise, and seared yellowfin tuna (gf)

From the garden (v) 28.00
Baked Camembert (v), plant-based bao buns (ve) wholemeal pitta bread with hummus and guacamole (ve)

Artisan British cheese board (v) 28.00
Wensleydale & Cranberry, Somerset Brie and Cropwell Bishop Blue 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) (v, ve)

Seasonal soup of the day (v, ve, gf) 8.50

Artisan or gluten free bread, butter

Hummus and guacamole (v, ve) 8.50

Toasted pitta

Hickory pork ribs (gf) 9.50

Homemade coleslaw

Maldon Rock oysters (4) 12.00

Red wine shallot vinegar

Severn & Wyre smoked salmon 10.00
crostini

Homemade multiseed bread, lemon, caperberries

Tempura calamari 9.50

Lemon and garlic mayonnaise

Seared yellowfin tuna (gf) 12.00

Crispy Asian salad, mango chilli salsa

Plant-based bao buns (2) (v, ve) 10.00

BBQ-pulled jackfruit, Asian slaw

Baked Camembert (v) 12.00

Toasted beetroot sourdough soldiers

SOMETHING BIGGER

RECOMMENDED BY LEAF

Windsor & Eton beer 19.00
battered haddock

Mushy peas, tartar sauce, chunky chips, lemon.

The Castle steak and bone 20.00
marrow burger

Monterey Jack cheese, smoked streaky
bacon, gherkins, lettuce, tomato, burger relish,
toasted brioche bun, skin on fries

Plant based burger (v, ve) 19.00

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

Chef Suraj's special butter chicken 23.00

Aromatic spiced basmati rice, baby naan,
mini poppadoms

FROM THE GRILL

Native lobster tail 7oz 36.00

Benham Estate venison 24.00
haunch steak 8oz

West Country 28.00
sirloin steak 8oz (gf)

West Country 35.00
fillet steak 7oz (gf)

Half roast Alden Farm chicken (gf) 24.00

Add 6 tiger prawns to any of 10.00
the above steaks

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

Add your choice of sauce 3.00
when ordering steak:

Béarnaise, peppercorn, red wine

TASTY EXTRAS

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

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

Sautéed green beans with shallots (v, ve, gf) **6.50**

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

Mashed potato (v) **6.00**

Tempura onion rings (v) **6.00**

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

SWEET TREATS

Windsor mess (v, gf) **10.00**
Red berries, berry coulis, meringue,
Chantilly cream

Yorkshire rhubarb trifle (v) **10.00**
Sherry-soaked sponge, honeycomb
custard, cream, rhubarb compote

Triple chocolate brownie (v) **10.00**
Vanilla ice cream

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

Selection of British artisan cheeses (v) **15.00**
Wensleydale & Cranberry, Somerset Brie
and Cropwell Bishop Blue 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 coconut sorbet (v, ve, gf)

CHILDREN'S MENU

STARTERS **5.00**

Vegetable soldiers (v, ve, gf) **5.00**
Hummus

Cheesy garlic bread (v)

Chicken goujons

MAINS **8.00**

Captain cod
French fries and buttered peas

Mini burger
French fries

Penne paste (v)
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

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

42.50pp

A FRESHLY MADE SELECTION OF SANDWICHES

Alden Farm honey roast ham with sweet mustard ketchup

On a mini brioche slider

Classic cucumber with chive cream cheese (v)

On white bread

British ChalkStream® trout gravadlax with dill crème fraîche

On homemade multi-seed bread

Local Beechwood Farm egg mayonnaise (v)

On wholemeal bread

Royal Coronation chicken

In a pinwheel

SEASONAL PASTRIES, CAKES AND FANCIES WITH A MODERN TWIST

Macaroon

Windsor Park lavender and honey macaroon filled with dark chocolate ganache

British strawberry

Strawberry mousse, filled with strawberry compote, vanilla shortbread

Choux bun

Filled with coconut cream and kiwi gel

Tropical fruit pavlova

Chantilly cream, chopped mango, pineapple and passion fruit sauce

FRESHLY BAKED SCONES

Homemade fruit and plain scones

Served with homemade strawberry conserve and Dorset clotted cream

ADD A GLASS OF BUBBLES

Glass of House Champagne

12.00

Taittinger Brut Réserve Champagne

16.00

CHILDREN'S AFTERNOON TEA

25.00pp

Finger sandwiches

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

Freshly baked scones

Homemade mini fruit and plain scones with clotted cream and jam

SWEET TREATS

Chocolate soldier

British strawberry

Strawberry mousse, filled with strawberry compote, vanilla shortbread

Choux bun

Filled with coconut cream and kiwi gel

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, Mastercard, American Express or Diners Card.

(v) - vegetarian (ve) - vegan (gf) - gluten free (df) - dairy free



WINE MENU

WINE BY THE GLASS

SPARKLING WINE

| | 125ml | Bottle |
|--|-------|--------|
| Codornui Zero Spain | 6.00 | 30.00 |
| Villa Conchi Cava Spain | 7.50 | 40.00 |
| Da Luca Prosecco Italy | 8.50 | 45.00 |
| Bottega Rosé Gold Prosecco Italy | 9.00 | 50.00 |
| Baron de Villeboerg Brut Champagne France | 12.00 | 60.00 |
| Taittinger Brut Reserve Champagne France | 16.00 | 85.00 |
| Taittinger Prestige Brut Rosé Champagne France | 18.00 | 97.00 |

WHITE WINE

| | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| Los Romeros Sauvignon-blanc Chile | 8.00 | 11.00 | 33.00 |
| Da Luca Pinot Grigio Sicily | 8.50 | 12.00 | 35.00 |
| Raimat Chardonnay Spain | 9.00 | 12.50 | 36.00 |
| Rieslingfreak No.55 Australia | 9.00 | 12.50 | 36.00 |
| Chateau St Michelle, Dry Riesling USA | 9.50 | 13.00 | 39.00 |
| Vidal, Sauvignon Blanc Marlborough New Zealand | 9.50 | 13.50 | 40.00 |
| Gewürztraminer Alsace Tradition Organic France | 11.00 | 15.00 | 42.00 |

RED WINES

| | 175ml | 250ml | Bottle |
|---|-------|-------|--------|
| Los Romeros Malbec Chile | 8.00 | 11.00 | 33.00 |
| Élevé Pinot Noir, Pays d'OC France | 8.50 | 12.00 | 35.00 |
| Don Jacobo Rioja Crianza Spain | 10.00 | 13.50 | 40.00 |
| Wee Angus Merlot Australia | 10.50 | 15.00 | 44.00 |
| La Dama Valpolicella Ripasso Italy | 11.50 | 16.00 | 48.00 |
| Kleine Zalze Vineyard Selection Cabernet Sauvignon South Africa | 10.50 | 15.00 | 43.00 |

ROSÉ WINES

| | 175ml | 250ml | Bottle |
|---|-------|-------|--------|
| Wicked Lady White Zinfandel USA | 8.00 | 11.00 | 33.00 |
| Folc Pinot Noir Rosé England | 9.00 | 12.00 | 36.00 |
| Berne Romance Rosé France | 10.00 | 13.00 | 39.00 |

WINE BY THE BOTTLE



SPARKLING

| | |
|---|--------------|
| Codornui Zero Spain | 30.00 |
| Villa Conchi Cava Spain | 40.00 |
| Da Luca Prosecco Italy | 45.00 |
| Bottega Rosé Gold Prosecco Italy | 50.00 |
| Baron de Villeboerg Brut Champagne France | 60.00 |
| Nyetimber Classic Cuvée England | 80.00 |
| Taittinger Brut Reserve Champagne France | 85.00 |
| Taittinger Prestige Brut Rosé, Champagne France | 97.00 |

ROSÉ

| | |
|---|--------------|
| Wicked Lady White Zinfandel USA | 33.00 |
| A moderately sweet wine full of fruit flavour but a balance in the glass of raspberry sorbet and creamy strawberry. Just a hint of lemon on the tail end. | |
| Folc Pinot Noir Rosé England | 36.00 |
| Every sip is a refreshing burst of wild strawberry and citrus flavours. With a fresh acidity and a floral finish. Delight your senses with its perfectly pale pink hue. | |
| Berne Romance Rosé France | 39.00 |
| Soft and light pink in colour. Beautiful floral and berry aromas awaken your senses with freshly picked summer peaches and strawberry cream dancing around your palate. | |

WHITE WINE

FRUITY AND REFRESHING WHITES

Los Romeros Sauvignon Blanc 33.00

Chile

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

Da Luca Pinot Grigio 35.00

Sicily

A richly flavoured Pinot Grigio, 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.

Marius Vermentino, M Chapoutier 35.00

France

Grapefruit and ripe citrus fruit characters jump out of the glass, with a fruity palate enhanced by fresh acidity.

Raimat Chardonnay 36.00

Spain

A 100% unoaked Chardonnay a stunning, youthful wine which reveals plenty of delicate, aromatic notes followed by vibrant, refreshing fruit on the palate.

Rieslingfreak No.55 36.00

Australia

An off-dry style, this wine is vibrant and intensely perfumed, with apple blossom, nectarine, freshly sliced grapefruit, and lemon meringue pie.

Kleine Zalze Vineyard Selection Chenin Blanc 38.00

South Africa

Ripe layers of tropical fruit, both combined with subtle wood give this wine a good length of fruit and creamy mouth feel. With an elegant acidity in the background.

Vidal Estate Sauvignon Blanc, Marlborough 40.00

New Zealand

Classic gooseberry and passion fruit aromas mingled with a crisp, grassy flavour.

ELEGANT AND ROMANTIC WHITES

Lou Pontias Blanc 37.00

France

Quince, apricot fruit and floral notes. Aromas of over-ripe, almost jammy yellow fruit. Served chilled as an aperitif or with a hard cheese.

Chateau St Michelle, Dry Riesling 39.00

USA

Refreshing dry Riesling with beautiful peach stone aromas, honeyed texture and crisp green apple flavours with an elegant citrus finish.

Gewürztraminer Alsace Tradition Organic 42.00

France

Floral aromas of rose nuanced with orange blossom and hints of spicy ginger. The palate finishes with a delicate sweetness.

Morgassi Tuffo Gavi 44.00

Italy

A delicate Gavi wine, this wine has floral aromas and citrus fruit flavours, leading to a very fresh, well-balanced finish.

Stanlake King's Fumé, Chardonnay Ortega 45.00

England

A Chablis like cousin with lemony elements, creamy body and balanced by green apple acidity.

J Mellot Sancerre Colline 54.00

France

A stylish and racy wine, with the classic blackcurrant leaf, gooseberry character and mineral finish.

RED WINE

CLASSIC AND DRY REDS

Los Romeros Malbec 33.00

Chile

A good depth of flavour and concentration. Black cherry, plum, bramble, and plum blossom marry well with blackcurrant and spice.

Élevé Pinot Noir, Pays d'OC 35.00

France

Cherry and blueberry flavours on the soft palate. Finishes with a hint of spice.

Les Pipelettes Syrah, Corbières 40.00

France

Intense fruit aromas. A deep red hue, dominated by notes of raspberry with pepper and violet. Ends with soft velvety tannins.

Don Jacobo Rioja Crianza 40.00

Spain

Tempranillo with small additions of Garnacha. Abundant raspberry aromas mingle with sumptuous cherry, layered with a creamy oak character.

Salentein Barrel Selection Malbec 46.00

Argentina

Very intense nose with notes of ripe blackberry, blueberry and redcurrant, with subtle hints of violet. Fruit and floral notes backed by vanilla on the lingering finish.

Château des Bardes, Saint-Émilion Grand Cru 52.00

France

Classic Merlot dominates this blend with Cabernet Sauvignon. Aged over a year in oak barrels, resulting in a wine rich in fruit aromas, sweet tannins and a vanilla-toastiness.

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."

FRUITY REDS

Lou Pontias Rouge 37.00

France

Deep bright colour, seductive aromas of ripe black, violet and liquorice, punctuated by peppery notes. Silky mouthfeel from elegant and well-balanced tannins, long and intense finish.

Corte Camarì Nero d'Avola Appassimento 38.00

Sicily

Ruby red with aromas of cherries, dried prunes and blackcurrants. Rich and intense on the palate, giving great depth of fruit and flavours.

Kleine Zalze Vineyard Selection Cabernet Sauvignon 43.00

South Africa

A rich Cabernet with rounded blackcurrant fruit and layered spiced vanilla notes which are apparent both on the nose and the palate.

Wee Angus Merlot 44.00

Australia

Soft tannins and rounded flavours with red and dark plums, spice and a touch of vanilla.

La Dama Valpolicella Ripasso 48.00

Italy

Spiced perfumed with subtle tannins, juicy black cherry and prune and a hint of nutmeg.

Journey's End Single Vineyard V3 Shiraz 49.00

South Africa

Ripe raspberry aromas with peppery spice and a hint of chocolate on the nose. The palate is big fresh and full of life with heaps of red berry fruit and a delicious vanilla edge to the long finish.

Organic Gérard Bertrand Cigalus Rouge 66.00

France

Intense ruby colour with a mahogany hue. The bouquet shouts very ripe black fruits, grilled spices and oak grilled. The palate is lush and opulent with velvety tannins.

BEERS

DRAUGHT

½ Pint Pint

Meantime IPA 4.7% **3.50 7.00**

Asahi Dry Lager 5.2% **4.00 7.50**

Grolsch Lager 4% **3.50 7.00**

**Windsor and Eton Brewery
Republika** 4.8% **3.50 7.00**

**Windsor and Eton Brewery
“Shout” Session Pale Ale** 4.3% **3.50 7.00**

Guinness 4.1% **4.00 7.50**

BOTTLED

Peroni 5.1% 330ml **6.00**

Birra Morreti 5.0% 330ml **6.00**

Estrella Gluten Free 4.7% 330ml **6.00**

Erdinger Wheat Beer 5% 500ml **6.50**

Guardsman Best Bitter 4.8% 500ml **6.50**

Tutts Clump Cider 5% 500ml **6.50**

Rekorderlig Berry Cider 4% 500ml **6.50**

Erdinger Alcohol Free 0.5% 500ml **6.00**

Estrella Zero 0.0% 330ml **5.00**

COCKTAILS

Passion Vesper **17.00**

Boe passionfruit gin, Fris Vodka, lemon twist

Donald Sutherland **17.00**

Canadian Rye Whiskey, Drambuie, lemon twist

Love of Romeo **17.00**

Peach and hibiscus gin, cranberry,
Champagne

French 75 **17.00**

Cin, gomme syrup, lemon juice, Champagne

Negroni **17.00**

Beefeater 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

The Bakewell **17.00**

Cherry Heering, Disaronno Amaretto, cream



MOCKTAILS

Doodles **9.00**

Lime, Orgreat, grapefruit juice,
cranberry juice, lychee purée

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

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|---|------|
| 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 | 6.00 |
| Kraken Spiced | 7.00 |
| Plantation Pineapple Stiggins, Plantation XO, Plantation Dark | 8.50 |
| Dos Maderas, El Dorado 21yr | 18.00 |
| Diplomatico Ambassador | 21.00 |

TEQUILA 25ml

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|-----------------------------|------|
| Olmecca Tequila, Mezcal | 6.00 |
| Sotol Hacienda de Chihuahua | 6.50 |

WHISKY 25ml

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|---|-------|
| 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 | 8.50 |
| Basil Hayden, The Macallan, Double Cask 12yr | 9.50 |
| 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

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|----------------------------|------|
| Absolut, Titos | 6.00 |
| Chase Marmalade or Rhubarb | 6.00 |
| Grey Goose | 7.00 |

DIGESTIF 25ml

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|---|------|
| 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 4.00

Orange, apple, cranberry,
pineapple, tomato, grapefruit

Minerals 200ml 4.00

Coca cola, diet coke, coke zero,
Fever Tree tonic, light tonic, ginger ale,
ginger beer, lemonade, soda

Bottle Green Elderflower presse 275ml 4.00

Appletiser 275ml 4.00

Mineral water 330ml 4.00

Mineral water 750ml 5.00

Cordials per shot 0.50

Blackcurrant, orange, lime
or strawberry

LEAF



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

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