

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 & Wye 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) Truffle dressing	6.00
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) Red berries, berry coulis, meringue, Chantilly cream	10.00
Yorkshire rhubarb trifle (v) Sherry-soaked sponge, honeycomb custard, cream, rhubarb compote	10.00
Triple chocolate brownie (v) Vanilla ice cream	10.00
Dark chocolate citrus cake (v, ve, gf, df) Chocolate sauce, raspberry sorbet	10.00
Selection of British artisan cheeses (v) Wensleydale & Cranberry, Somerset Brie and Cropwell Bishop Blue Stilton. Berkshire cheese. biscuits, grapes, quince jelly	15.00
Selection of ice cream and sorbet (v, gf) Choice of three scoops: Chocolate, strawberry, vanilla or honeycomb ice cream (v, gf) Raspberry, mango or coconut sorbet (v, ve, gf)	8.00

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	
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

A photograph of a bottle of Folc wine and a glass of white wine on a marble surface. The bottle is tall and slender with a light-colored label that has 'Folc' written in large letters. The glass is partially filled with a pale yellow liquid. The background is softly blurred, showing more of the same items.

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 minerally 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

GIN25ml

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

BRANDY25ml

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

RUM25ml

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

TEQUILA25ml

Olmecca Tequila, Mezcal	6.00
Sotol Hacienda de Chihuahua	6.50

WHISKY25ml

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

VODKA25ml

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

DIGESTIF25ml

Clayva, Drambuie, Kahlua, Cointreau	5.50 50ml
Fernet Branca, Campari, Aperol, Bianco	6.00
Ricard	6.00
Baileys	7.50

SOFTS AND MINERALS

Juices240ml 4.00

Orange, apple, cranberry,
pineapple, tomato, grapefruit

Minerals200ml 4.00

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

Bottle Green Elderflower presse275ml 4.00

Appletiser275ml 4.00

Mineral water330ml 4.00

Mineral water750ml 5.00

Cordialsper shot 0.50

Blackcurrant, orange, lime
or strawberry

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