

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

Maldon Rock oyster

Red wine shallot vinegar

3.50 each 18.00 for six

Tasty EXTRAS

Garlic sautéed curly kale and spinach (v, gf)

6.50

Pomegranate and leaf salad

Truffle dressing (v, ve)

6.00

Sautéed green beans

with shallots (v, ve, gf)

6.50

Skin on fries (v, ve)

6.00

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

THE MAIN EVENT

Recommended by Leaf

For our take on this classic British dish, we have collaborated with award-winning local brewery, Windsor & Eton Brewery, to use their beer to create a delicious, light and crispy batter.

WINDSOR & ETON BEER BATTERED HADDOCK

Mushy peas, tartar sauce, chunky chips, lemon

19.00



Pair with... Folc Rosé Pinot Noir, England

175ml 9.00

Chef Suraj's special butter chicken

23.00

Aromatic spiced basmati rice, baby naan, mini poppadoms

Baked Scottish salmon (gf)

25.00

Seasonal greens, lemon Béarnaise sauce

The Castle steak and bone marrow burger

20.00

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

Jerk spice crusted lamb rump (gf)

28.00

British pea purée, pickled radish, sautéed green beans, rosemary jus

Roast cauliflower steak (v, ve, gf, df)

18.50

Butterbean cassoulet, chimichurri sauce



Pair with... Kleine Zalze Vineyard Selection Cabernet Sauvignon, South Africa

175ml 10.50

Beetroot risotto (v) (vegan option available on request)

18.50

Goat's cheese, baby watercress

FROM THE GRILL

SCOTTISH TOMAHAWK STEAK

28 oz – Serves two (gf) – 86.00 to share

Please allow 20 minutes

Benham Estate venison haunch steak 8oz (gf)

24.00

West Country sirloin steak 8oz (gf)

28.00

West Country fillet steak 7oz (gf)

35.00

Half roast Alden Farm chicken (gf)

24.00

... add 6 grilled tiger prawns with any steak 10.00

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

Add your choice of sauce when ordering steak:

Béarnaise – Peppercorn – Red wine

3.00

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 ice cream and sorbet

8.00

Choice of three scoops:

Chocolate, strawberry, vanilla or honeycomb ice cream (v, gf)

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

LEAF

APPETISERS

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

Artisan or gluten free bread, butter

8.50

Severn & Wye smoked salmon

Homemade multiseed bread, lemon, caperberries

10.00



Pair with... Villa Conchi Cava, Spain

125ml 7.50

Burrata with prosciutto di Parma

Extra virgin olive oil, sweet basil sauce, balsamic glaze, rustic bread

13.00

Seared diver scallops

Curried cauliflower purée, crispy pancetta, herb oil

14.00

Tempura calamari

Lemon and garlic mayonnaise

9.50

Seared yellowfin tuna (gf)

Crispy Asian salad, mango chili salsa

12.00

Baked Camembert (v)

Toasted beetroot sourdough soldiers

12.00



Selection of

BRITISH ARTISAN CHEESES (v)

Wensleydale & Cranberry

Somerset Brie

Cropwell Bishop Blue Stilton

Berkshire cheese biscuits, grapes, quince jelly

15.00



Pair with..

La Dama Valpolicella Ripasso, Italy

175ml 11.50

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

THE CASTLE HOTEL

castlehotelwindsor.com

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