



MENU

LEAF

LEAF AMUSER

Marinated Provençal olives 5.50

Super seed artisan bread selection 6.00

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

SALADS

Classic Caesar salad 13.00

Romaine lettuce, rustic croutons, anchovies,
shaved Parmigiano, Caesar dressing

Signature Leaf salad 14.50

Tricolour quinoa, roasted butternut squash, avocado,
sunflower seeds, pumpkin seeds, beetroot, orange segments,
blueberries, cherry tomatoes, fresh chilli, vinaigrette

Additions:

Grilled chicken breast 7.00

Severn & Wye dill-cured smoked salmon 10.00

APPETISERS

Seasonal soup of the day 8.00

Artisan bread or gluten-free bread

Severn & Wye dill-cured smoked salmon 12.00

Served with homemade multi-seeded bread,
lemon, Lilliput capers

Tempura calamari 10.00

Lemon and garlic mayonnaise

Baked Camembert 14.00

Toasted beetroot sourdough soldiers

MAIN DISHES

Angus steak burger 20.00

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

Plant-based burger 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

Windsor and Eton beer battered hake 20.00

Mushy peas, tartare sauce, chunky chips, lemon

Penne arrabbiata 17.00

Basil pesto, hard cheese shavings, micro cress

British ploughman's platter 28.00

Wiltshire ham, West Country sliced roast beef, onion, Monterey Jack cheese, Branston pickle, sourdough baguette, breakfast radish, pickled gherkins

Classic steak baguette 20.00

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

SIDES

Pomegranate and Leaf salad, truffle dressing 6.00

Skin-on fries / chunky chips / mashed potato 6.00

Crispy onion rings 6.00

DESSERTS

Burnt Basque matcha cheesecake 10.00

Vanilla crème anglaise

Sticky toffee pudding 10.00

Honeycomb ice cream, butterscotch sauce

Madagascan chocolate orange delice 10.00

Chocolate sauce, raspberry sorbet

Selection of British artisan cheeses 14.00

Keen's Cheddar, Somerset Brie, Colston Bassett Stilton. Berkshire cheese biscuit, grapes, quince jelly

Selection of ice cream and sorbet 8.00

Choice of three scoops:

Chocolate, strawberry, vanilla, or honeycomb ice cream

Raspberry, mango, or lemon sorbet



All prices are inclusive of VAT. A discretionary service charge of 12.5% is added to your bill.

This service charge is always split between team members who served you.

Our food and drinks are prepared in kitchens and bars where allergens are present. While we take every care, we cannot guarantee any item is completely allergen-free. Ingredients may be removed on request, but traces may remain. No products contain nuts or peanuts as ingredients, but we cannot guarantee they are entirely nut or peanut free. Please speak to a member of staff if you have an allergy or any dietary requirements before placing your order.

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