### BAR & GARDEN MENU

#### Please note your table number & order your food at the bar

## SMALL PLATES & SHAREABLES

PORK BELLY BITES 8.50

Slow cooked confit pork with sweet soy sauce & picante onions gf

**CRISPY FRIED CHICKEN WINGS 8.50** Perfectly fried and coated in hot buffalo sauce, these wings are the ultimate crowd pleaser.

THAI STYLE SALT & PEPPER SQUID 9.50 Served with Thai style chilli & cucumber dipping sauce

MEZZE BOARD 9.00 Houmous, olives, pickles, falafel, flat bread, marinated mushrooms ve

OVEN ROASTED HERBY MUSHROOMS 8.50 Served on sourdough with truffle oil vg

GRILLED SOURDOUGH 7.00 Brushed with garlic butter, served with red pepper & tomato dip vo

CHICKPEA FALAFELS 7.50 Crispy falafels served with Beiruti houmous & sunflower seeds vg

bacon & onion relish, served with skinny fries

Smoked bacon, smashed avocado, jalapeño &

CHICKEN BURGER "THE MEXICAN" 17.50

Plant burger, vegan mayo, red onion marmalade,

PRIME BEEF BURGER 17.95

cheese mayo & skinny fries

**VEGGIE BURGER 17.50** 

SAUSAGE & MASH 16.50

FLAT SHAWARMAS

FRIED FALAFELS 15.50

**RIBEYE STEAK 28.95** 

Summer salad & skinny fries vg ve

sweet onion gravy & champ mash

Pan roasted Cumberland sausages with

mushroom, watercress & chunky chips gt

PORK BELLY CHICHARRONES 16.50

10 oz ribeye served with grilled plum tomato,

Middle eastern style flatbreads topped with houmous, Summer

Marinated in shawarma spice with garlic, lemon & tahini mayo

We'll serve you up extra meat & add pigs in blankets

MARINATED FLAME GRILLED CHICKEN 15.95

With jalapeño, avocado, crispy onions & tahini mayo

Finished with lemon, oregano & tahini mayo vg

salad, chilli mayo & pickles. Customise with the following options

PLOUGHMANS BOARD 10.00 Hand carved gammon, mustard chipolatas, pickled vegetables, stilton cheese, mature cheddar, crusty bread, piccalilli

Chargrilled with gravy mayo, smoked applewood cheese,

#### PUB CLASSICS & GRILL

HAND BATTERED COD 17.95 Classic fish & chips, chunky chips, mushy peas & homemade tartare sauce gf

HONEY GLAZED GAMMON 17.50 Our homemade honey glazed gammon served with two fried hens eggs & chunky chips gf

PIE & MASH 17.95 Your choice of slow cooked steak & ale pie or seasonal vegetable pie vg with buttered mash, red wine gravy & seasonal greens

SLOW ROASTED PORK BELLY 18.95 Served with buttery mash potato, tenderstem broccoli and Bramley apple sauce gf

PAN FRIED SEA BASS 16.95 Served with a white wine & chorizo sauce & new potatoes gf

#### SUMMER SALAD SELECTION

SUMMER SALAD 15.95 seasonal leaves, cherry tomatoes, olives, smashed avocado & dressing vg ve gf Customise your salad with the following options FLATTENED CHICKEN SCALLOPINI 17.95 HONEY ROAST GAMMON & PINEAPPLE CHUTNEY 17.50 CRISPY COD GOUJONS & HOUSE TARTARE SAUCE 16.95 KFC KOREAN FRIED CHICKEN & GOCHUJANG 16.95 CRUSTY GARLIC & HERB SLIPPER BREAD vg ve 16.95 CHICKPEA FALAFEL & BEIRUTI HOUMOUS vg ve 16.95

# SUNDAY CARVERY AT THE WINDMILL

Freshly prepared premium roast meats & plant based alternatives. You can choose up to 3 options or just stack up on your favourite! Our carvery includes unlimited vegetables, so help yourself to our fantastic roast potatoes, Yorkshire puddings, seasonal greens, stuffing & rich gravy

TOPSIDE OF BEEF slow cooked with rosemary & garlic ROAST TURKEY CROWN succulent turkey breast

VEGAN/VEGETARIAN ROAST seasonal plant based roast HONEY ROAST GAMMON honey & mustard glazed

 $SANDWICHES \hspace{0.1in} \texttt{Served 12pm to 4pm Monday to Saturday}$ Classic pub sandwiches served with skinny fries

THE WINDMILL CLUB 14.95

grilled chicken, bacon, tomato, lettuce & gravy mayo SLOW COOKED ROAST BEEF 14.95 with horseradish mayo, salad & tomato CRISPY COD FISH FINGER 13.95 tartare sauce & salad leaves

FALAFEL 12.95 houmous & salad leaves vg ve

blankets

f450Add a side of baked

CAULIFLOWER CHEESE

cauliflower cheese for the

table

#### DESSERTS ALL £7.50

PIGS IN BLANKETS

 $f_{450}$ 

Add a bowl of our fantastic

mustard glazed pigs in

RICH STICKY TOFFEE PUDDING With hot caramel sauce & vanilla ice cream RASPBERRY & PISTACHIO SEMI FREDDO With raspberry coulis

SALTED CARAMEL CHOCOLATE BROWNIE Served with chocolate gelato & chocolate sauce COOKIE DOUGH CRUMBLE Apple & blackcurrant crumble served with vanilla custard GELATO BY GERLATO

Authentic Italian gelato handcrafted in Turin, choose from vaniglia de Madagascar, cioccalato or fragola

OES	CHARGRILLED TENDERSTEM BROCCOLI Summer Salad	5.00	TRIPLE COOKED CHIPS Add cheese £1 Garlic & Herb Butter Ciabatta	5.00 5.50
SII	CHIPS WITH CHIP SHOP CURRY SAUCE Onion Rings	5.50 5.00	Add cheese £1 SKINNY FRIES & ROSEMARY SALT	5.00

vg - vegetarian

ve - vegan gf - gluten free