

# The Windsor Castle

## House Drinks

Bloody Mary ( <i>Absolut vodka, tomato juice, &amp; spice mix</i> )	£4.00/ £6.50
Victory Gin & Fever Tree Tonic ( <i>London cold gin with fever tree tonic &amp; slice of grapefruit</i> )	£5.00
Pear & Cucumber Cooler ( <i>Absolut pear, cucumber, mint &amp; soda</i> )	£5.00
Blackberry & Gin Spritz ( <i>Blackberries, elderflower, Beefeater gin &amp; Prosecco</i> )	£6.50
Plum & Bergamot Black Cow Vodka Martini ( <i>Plum syrup, bergamot syrup &amp; a large Black Cow vodka</i> )	£7.50
Boilermaker	<b>Add a Four Roses Yellow Label Bourbon for £2 when you buy any bottle of beer.</b>

## Bar Snacks & Starters

Bowl of chips	£3.50
Chilli beef chips	£5.50
Sausage roll & red onion chutney	£4.00
House pickled eggs	£2.50
Selection of house pickles	£5.00
Chorizo fried in PX sherry with toast	£6.50
Baked Camembert & toast	£6.50
Marinated charred courgette with basil & Parmesan	£5.00
Pork & beef meatballs with tomato sauce & deep fried brioche	£6.75
Half roasted tomato salad with green sauce, labneh & sourdough	£7.50
Fish board <i>with smoked sprats, mackerel pâté, cured salmon, cornichons &amp; rye toast</i>	£10.00

## Mains

Grilled corn & baby gem salad with croutons, spiced mayonnaise, spring onions & coriander	£8.00
Cheeseburger with dill pickles, & chips ( <i>add bacon or blue cheese £1.00</i> )	£10.00
Zitoni pasta with rich tomato sauce, fried aubergines, basil & Parmesan	£12.00
Spatchcock sumac chicken with fried new potatoes & red cabbage salad	£14.00
Quinoa & lentil balls in fenugreek & coconut sauce ( <i>vegan</i> )	£13.00
Grilled whole sea bream with fennel slaw	£15.00
10oz Sirloin steak with chips, grilled baby gem & anchoïade	£18.00

## Pudding

Frozen blackberry pot	£3.75
Orange & almond cake ( <i>gf</i> ) with vanilla ice-cream	£5.00
Chocolate brownie with crème fraîche	£5.00
Sweet labneh with peach compote, pistachio & mint	£5.50
Neal's Yard cheese ( <i>Stichelton, Keens cheddar, Baron Bigod</i> )	£3.75 each/ £10.00

*At the Windsor Castle we are very proud of where our food comes from and the freshness of our produce.*

*Some of our dishes may contain allergens, so please speak to a member of staff if any of the following may affect you:*

*Eggs, milk, fish, crustaceans, molluscs, peanuts, tree nuts, sesame seeds, cereals containing gluten, soya, celery & celeriac, mustard, sulphur dioxide & sulphites (which can be evident in some dried fruits).*