

The Menu

TO START

BREAD & OLIVES	4
SOUP (always home made)	5
WINDMILL NACHOS bbq beef brisket / cheese fondue / jalapeños	6.5
GRILLED BLACK PUDDING crispy bacon / caramel poached pears	6.5
SMOKED SALMON cream cheese / wasabi / cucumber / lime (GF)	7.5
BAKED CAMEMBERT red onion / balsamic / garlic ciabatta (V)	6.75

STARTER OR MAIN

PAN FRIED KING PRAWNS tomato & basil salsa / olive oil (GF)	8 / 15
CRISPY FRIED TERIYAKI BEEF asian salad / toasted sesame (GF)	7.5 / 14

MAINS

CAJUN PORK BELLY jambalaya rice/ white onion / & lemon slaw (GF)	14.5
HANDMADE PIE OF THE DAY hand cut chips / stock gravy	POA
TANDOORI BAKED COD FILLET kachumber salad / fried garlic / mint yoghurt	15
CRISPY CHICKEN BREAST fresh chorizo risotto / spring onion / lemon	15
WILD MUSHROOM LINGUINI truffle oil / white wine cream / parmesan (V)	13
'BACON & EGGS' smoked gammon loin steak / poached eggs / hand cut chips / maple glaze (GF)	14.5
BRAISED SHOULDER OF LAMB garden herb stuffing / creamed mash / stock gravy	19
GRILLED BRITISH RUMP STEAK pepper sauce / field mushrooms / hand cut chips (GF)	19

DESSERTS

HOUSE TIRAMISU white & dark chocolate	6
MASCARPONE CHEESECAKE honeycomb / salted caramel / orange	6
RICE PUDDING CRÈME BRULÉE glazed berries (GF)	6
CHOCOLATE & ORANGE ETON MESS mascarpone / meringue (GF)	6
TOFFEE APPLE CRUMBLE vanilla ice cream	6
SORBET SUNDAE crushed meringue, berries (GF)	6

CHEESES biscuits / chutney / celery	7
-------------------------------------	---