

The Windmill

Small plates

- Tomato, butter bean & summer vegetables soup, garlic & herb croutons (vg) £6
- Buttered asparagus, caper & onion butter, crispy duck egg (v) £8
- Smoked salmon, freshly baked soda bread, capers, onion & chive butter £9
- Prawn cocktail, avocado, heritage tomato, iceberg, marie-rose £8.5
- Pork rillettes, pickled onions, chilli jam, chicory, toasts £9
- Breaded mushroom, spinach, tomato & roast pepper sauce, black pudding crumb, soya yoghurt (vg) £9
- Pea & fettle croquettes, mint & shallot salad (vg) £7.5
- Burrata, maple roasted beets, walnut granola & crispy greens (v) £9

Sharers

- Baked organic Cenarth brie, wild garlic, tomato & walnut crumb, carrot relish, watercress, toasts £18.5
- Beetroot fritter, breaded mushroom, spiced charred cabbage, fried courgette, haricot bean, fennel, carrot hummus, charred corn, blistered cherry tomato, olives, flatbreads (vg) £21
- Slow cooked short rib topped chips, chilli cheese sauce £15
- The Ploughman's – runny yolk scotch egg, our famous sausage roll, ham hock caper mayo, pickled onions, Butler's Secret cheddar, piccalilli, bread £22.5

Large plates

- The Windmill burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries £17
- Young's beer battered cod, triple cooked chips, mushy peas, tartare sauce £18
- Chicken, ham & leek pie, roast potatoes, creamed leeks & peas, maple roasted carrot, spring greens £20
- Catch of the day, served with roasted Red pepper, sweet potato, sprouting broccoli, yellow split peas, caper & lemon butter £19
- Pork & apple sausages, crushed Jersey royals and roasted tomato salsa £15

Roasts

All served with beef dripping roast potatoes, creamed leeks & peas, maple roasted carrot, spring greens, Yorkshire pudding and gravy (vegetarian served with rapeseed oil roast new potatoes & vegan gravy)

- Striploin of beef, braised ox cheek, horseradish cream £22
- Lemon and thyme ½ chicken, pig in blanket, bread sauce, pork & apple stuffing £21
- Pork belly, sticky ham hock, pig in blanket, pork & apple stuffing £21
- Truffled cauliflower cheese tart, chestnut crumble (v or vg) £19

Sharing 800g 'Ginger Pig' Côte De Boeuf, Tomahawk, Porterhouse, all served with the above £70

Sides

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| Charred gem & pea salad £4 | Cauliflower cheese £4.75 | Fries / triple cooked chips £4.75 |
| Jersey royals, salsa verde £4.75 | Vegan cauliflower cheese £4.75 | Caper & onion asparagus £6.5 |
| Roast potatoes, jug of gravy £5 | Pigs in blankets £5 | Creamed leeks & peas (vg) £4.5 |

Puddings

- Our famous sharing sticky toffee pudding baked in a cast iron pan, vanilla ice cream, toffee sauce £10
- White chocolate & passion fruit cheesecake £6.5
- Classic summer pudding, Cornish clotted cream £6.5
- Roasted pineapple, walnut granola & espresso caramel mascarpone (vg) £6.5
- Selection of Jude's ice cream, please ask your server £6.5

Before you order your food and drink, please inform a member of staff if you have a food allergy intolerance.

We're proud championing British farmers and producing fresh food sustainably

Tables of 6 or more are subject to a discretionary service charge of 12.5%

