

LEAF

AT

THE
CASTLE
HOTEL


RESTAURANT MENU

All prices are inclusive of VAT. For more information on allergens or dietary requirements, please speak to a team member. A discretionary 12.5% service charge will be added to your bill. This service charge is always split between the team members that served you. Calorie information per dish is available on request.

(v) - vegetarian (ve) - vegan (gf) - gluten free (df) - dairy free

18 High Street Windsor SL4 1LJ 01753 851577

Our carpark is located next to Bachelors Acre Windsor SL4 1ET

www.castlehotelwindsor.com - restaurantreservations@castlehotelwindsor.com  @leafwindsor

RESTAURANT

FOR THE TABLE

Marinated Provençal olives (v, ve, gf)	5.00
Confit duck bonbons Spiced plum sauce (two)	5.00
Super seed artisan bread selection (v, ve) Cold pressed olive oil, aged balsamic vinegar (Gluten free bread available)	6.00
Rock oyster Red wine shallot vinegar	One - 3.50 Two - 6.50

APPETISERS

Seasonal soup of the day (v, ve, gf) Artisan or gluten free bread and butter	7.95
Burrata with plum tomato and apricot (v, gf) Extra virgin olive oil, sweet basil dressing, balsamic glaze	11.95
Seared scallops Green pea purée, black pudding bhaji, pea cress  Pair with... Raimat Chardonnay, Costers del Segre, Spain	13.95 175ml 10.00
Smashed avocado and smoked salmon bruschetta Homemade granary bread, lemon, lilliput berries	10.95
Seared tuna (gf) Crispy salad, wasabi pea purée, soy sauce	10.95
Pressed ham hock (gf, df) Piccalilli, pickled carrot ribbon, sourdough toast  Pair with... Élevé Pinot Noir, Languedoc Roussillon, France	8.95 175ml 8.00
Tempura calamari Lemon and garlic mayonnaise	9.50
Plant-based sushi platter (ve, gf) Pickled ginger, wasabi, soy sauce  Pair with... Rieslingfreak No.55, Clare Valley, Australia	9.95 175ml 10.00
Baked Camembert (v) Toasted beetroot sourdough soldiers	11.95

BUILD YOUR OWN SALAD

Classic Caesar salad Romaine lettuce, rustic croutons, anchovies, shaved Parmigiano, Caesar dressing	13.00
Signature leaf salad (v, ve, gf) Tricolour quinoa, broccoli, avocado, sunflower seeds, pumpkin seeds, beetroot, orange segments, blueberries, cherry tomatoes, fresh chilli, vinaigrette	14.50
Burrata with plum tomato and apricot (v, gf) Extra virgin olive oil, sweet basil dressing, balsamic glaze	11.95

Boost your salad by adding the following:

Grilled chicken breast (gf)	6.00	Grilled tiger prawns (gf)	10.00
Grilled spiced tofu (gf, ve)	6.00	Seared tuna (gf)	11.00
Seared Scottish salmon (gf)	10.00		


SIDES


Garlic sautéed curly kale and spinach (v, gf)	6.50
Pomegranate and leaf salad with truffle dressing (v)	6.00
Steamed broccoli with chilli flakes (v)	6.00
Skin on fries or chunky chips (v)	6.00
Tempura onion rings (v)	6.00
Invisible garden salad (v) Order as a donation to our chosen charity Thames Hospice	3.50

MAIN DISHES

RECOMMENDED BY LEAF

Chef Suraj's special butter chicken 23.00
Aromatic spiced basmati rice, baby naan, mini poppadoms

Tandoori style lamb rack 32.00
Silky carrot purée, pickled radish, tender stem broccoli, rosemary jus 175ml
 **Pair with...** Les Pipelettes, Corbières, France 10.00

Seared Scottish salmon (gf) 25.00
Sautéed kale and spinach, samphire, béarnaise sauce 175ml
 **Pair with...** Da Luca Pinot Grigio, Italy 8.00

Beetroot risotto (v) 18.50
Goat's cheese, baby watercress 175ml
 **Pair with...** Vavasour Sauvignon Blanc, Marlborough, New Zealand 10.00

Rice noodles with tofu (ve, gf) 18.50
Stir fried vegetables with rice noodles, soy, chilli and lime sauce

From the grill

Chateaubriand 16oz Serves two (gf) 72.00
*please allow 20 minutes cooking time

Grilled whole lobster 550 - 600g (gf) 72.00

Surf and turf (gf) 38.00
Half lobster, 5oz sirloin steak

Grilled sirloin steak 10oz (gf) 33.00

Grilled fillet steak 8oz (gf) 38.00

Half roast chicken (gf) 25.00

...add 5 grilled tiger prawns with any steak 10.00

All served with sautéed garlic and thyme field mushrooms, on the vine cherry tomatoes, chunky chips

Your choice of sauce when ordering steak:
béarnaise, peppercorn or red wine

DESSERTS

Windsor mess (v, gf) 9.95
Red berries, berry coulis, meringue, Chantilly cream

Rose and rhubarb cheesecake 9.95
Rhubarb compote

Dark chocolate and cherry cloud (ve, gf, df) 9.95
Cherry coulis, glazed cherries

Tropical fruit panna cotta (v, gf) 9.95
Mango pineapple salsa, tropical fruit coulis

Selection of British artisan cheeses (v) 13.95
Keen's Cheddar cheese, Oxford Isis, Colston Bassett Stilton. Berkshire cheese biscuits, grapes, quince jelly

Assiette of desserts (v) 15.95
Rose and rhubarb cheesecake, coconut panna cotta (gf), chocolate choux bun, cherry macaroon

Selection of ice cream and sorbet (v, gf) 7.95

Choice of three scoops:
Chocolate, strawberry, vanilla or honeycomb ice cream (v, gf)

Raspberry, mango or coconut sorbet (v, ve, gf)

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