

FOR THE TABLE

Marinated Provençal olives

(v, ve, gf)

5.50

Super seed artisan bread selection

(v, ve)

Cold pressed olive oil, aged balsamic vinegar

(Gluten free bread available)

6.00

Two slow cooked venison bon bons

Cranberry and apple sauce

6.00

Six honey mustard chipolatas

5.50

Tasty EXTRAS

Garlic sautéed curly kale and spinach (v, gf)

6.50

Pomegranate and leaf salad

Truffle dressing (v)

6.00

Cauliflower gratin (v)

6.50

Skin on fries (v)

6.00

Chunky chips (v)

6.00

Mashed potato (v)

6.00

Tempura onion rings (v)

6.00

Invisible garden salad (v)

3.50

Order as a donation to our chosen charity Thames Hospice

THE MAIN EVENT

Recommended by Leaf

We have collaborated with the Benham Estate in Newbury for our sustainably sourced venison. This award-winning venison is fully traceable from field to fork with the herd roaming freely around the estate.

VENISON GAME PIE (gf)

Creamy mashed potato, buttered green peas

21.00

 Pair with... Don Jacobo, Rioja Crianza, Spain 175ml 9.50

Chef Suraj's special butter chicken 23.00

Aromatic spiced basmati rice, baby naan, mini poppadoms

Baked Scottish salmon (gf) 25.00

Seasonal greens, lemon Béarnaise sauce

 Pair with... Raimat Chardonnay, Costers del Segre, Spain 175ml 9.50

Braised lamb shank 28.00

Bean casserole, buttered broccoli, rosemary jus

Sweet potato, chickpea and spinach korma (v, ve, gf) 18.50

Steamed rice, lentil crisp

Winter vegetable Wellington (v) 19.50

Mushroom and seasonal vegetables, roasted vine cherry tomatoes, tomato fondue, gravy (vegan Wellington available)

Roast cauliflower steak (v, ve, gf, df) 17.50

Butterbean cassoulet, chimichurri sauce

FROM THE GRILL

CHATEAUBRIAND

16oz - Serves two

(gf)

72.00

Grilled sirloin steak 8oz (gf)

30.00

Grilled fillet steak 8oz (gf)

38.00

Half roast chicken (gf)

25.00

Please allow 20 minutes cooking time

... add 6 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 - Red wine

SWEET TREATS

Sticky toffee pudding (v) 10.00
Honeycomb ice cream, toffee sauce

Layered chocolate gâteau 10.00
Whipped ganache dipped in dark chocolate

Blood orange cube 10.00
Mascarpone mousse, yuzu gel

Apple crumble tart (v) 10.00
Fresh custard

Dark chocolate citrus cake (v, ve, gf, df) 10.00
Chocolate sauce, raspberry sorbet

Selection of ice cream and sorbet 8.00
Choice of three scoops:
Chocolate, strawberry, vanilla or honeycomb ice cream (v, gf)
Raspberry, orange or lemon sorbet (v, ve, gf)

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APPETISERS

Seasonal soup of the day (v, ve, gf)
Artisan or gluten free bread, butter

8.00

Soft-shell crab

Crispy crab, wasabi mayonnaise, lemon

11.00

 Pair with... Da Luca Pinot Grigio, Italy 175ml 9.00

Severn & Wye smoked salmon

Homemade multiseed bread, lemon, caperberries

11.00

Scotch egg

Crispy salad, mustard mayonnaise

12.00

Ham hock terrine

Vegetable piccalilli, toasted brioche

9.00

 Pair with... Élevé Pinot Noir, Languedoc Roussillon, France 175ml 9.00

Tempura calamari

Lemon and garlic mayonnaise

9.50

Goats' cheese and red onion tart (v)

Balsamic dressing, rocket, herb oil

9.00

Baked Camembert (v)

Toasted beetroot sourdough soldiers

12.00



Selection of BRITISH ARTISAN CHEESES (v)

Keen's Cheddar cheese

Somerset Brie

Colston Bassett Stilton

Berkshire cheese biscuits, grapes, quince jelly

14.00

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. Calorie information per dish is available on request. Please note we do not accept cash as a form of payment. You can settle your bill using any of the following payment methods; Visa, Eurocard, Mastercard, American Express or Diners Card.

(v) Vegetarian (ve) Vegan (gf) Gluten Free (df) Dairy Free

THE CASTLE HOTEL

castlehotelwindsor.com

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