

THE WINDMILL

Starters

Black pudding scotch egg	9
Piccalilli and crispy sage	
Hummus V, GF*	8
Crispy chickpeas, sesame, pitta bread	
Soup of the day V	7
Rustic baguette crouton	
Gravadlax GF	9
Pickled banana shallots, crispy capers and lemon crème fraîche	
Garlic mushroom fricassée V, GF*	8
Herb bake with ciabatta	
Chicken liver pâté GF*	8
Fig and honey chutney, rustic baguette	

Mains

Balsamic-roasted beetroot V	15	Steak and ale pie	18
Candied walnut, whipped feta, spiced pumpkin seeds		Horseradish mash, red wine jus, seasonal vegetables	
Greek salad V	15	Braised feather blade lasagne	19
Feta cheese, tomato, mixed peppers, olive oil		Garlic baguette	
Spinach and ricotta tortellini V	17	Tandoori chicken sizzler	20
Herb butter sauce, crispy sage, parmesan, toasted pine nuts		Green peppers, onions, tomato, mint yoghurt, chips, rice	
Japanese panko chicken breast burger	17	Pil Pil king prawns	25
Sticky Asian slaw, lime aioli, skin-on julienne fries		Chorizo, garlic and rosemary focaccia, parmesan fries, lemon aioli	
8oz beef burger GF*	17	Teriyaki steak sizzler	26
American cheese, crispy pickled shallots, American mustard, ketchup, fries		Asian salad, fresh chilli, spring onion, chips, rice	
Gammon 100z GF	17	100z sirloin steak	30
Pineapple chutney, fried hen's egg, Jenga chips		Confit tomato, garlic-baked herb mushrooms, Jenga chips	
Fish and chips	18	8oz fillet steak	40
Beer battered haddock, minted mushy peas, homemade tartare sauce		Confit tomato, garlic-baked herb mushrooms, Jenga chips	

You'll find today's specials on the board – or just ask one of the team

Sides

Truffle parmesan fries GF	5	Mash GF	4	Sesame-roasted tenderstem broccoli GF	4
Sweet potato fries GF	4	Caesar salad V, GF*	5	Cumin-spiced Chantenay carrots GF	4
Triple-cooked chips GF	4	Upgrade to main meal 12		Onion rings	4
		Add chicken +2.50			

Sauces

Peppercorn GF	3
Red wine GF	3
Béarnaise GF	3

Pizza

Served with garlic aioli and a choice of side, gluten-free options available +1

Garlic bread	10	Pepperoni	16	Roasted red pepper	16
Add cheese +2		Hot honey		Olives and whipped feta, basil pesto	
Margherita	15	Parma ham	17	Goat's cheese	16
Basil		Pistachio and rocket		Red onion chutney	

Starting the day the right way...

From breakfast to lunch, turn over for your favourite daytime dishes – served fresh every day.

Desserts

Tirami-choux with chocolate sauce	8
Choux pastry enrobed in coffee craquelin, chocolate and coffee ganache, topped with mascarpone mousse	
Chocolate royal hazelnut finger	8
Salted caramel ice cream	
White chocolate and passion fruit tart	8
White chocolate ice cream	
Vanilla panna cotta	8
Forest fruits and granola	
Lemon meringue cheesecake	8
Summer sundae	8
Strawberry and white chocolate, salted caramel ice cream	
Ice cream (per scoop)	2.50
Chocolate, vanilla, strawberry, white chocolate, salted caramel	



Hot drinks

For non-dairy options, please ask the team

Coffee	Tea	
Espresso	English breakfast	3
Single	Earl Grey	3.25
Double	Green tea	3.25
Americano	Peppermint tea	3.25
Cappuccino	Mixed fruit tea	3.25
Latte		
Flat white	Treat yourself	
Mocha	Hot chocolate	4.25
	Iced latte	3.75
	Add syrup +50p	
	Floater coffee (with liqueur)	7.5



Give the gift of good food

Perfect for birthdays, thank-yous or just because. Scan to buy a gift voucher.



- V vegetarian
- V* vegetarian option
- VG vegan
- GF gluten-free
- GF* gluten-free option

THE
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Breakfast

Breakfast is served Monday to Saturday, 10am – 11.45am and Sunday, 9am – 11am

Full English V*, GF*	14	Avocado and poached eggs V, GF*	9
Cumberland sausage, bacon, two eggs, hash brown, tomato, mushroom, beans and toast <i>Add black pudding +2</i>		Spiced avocado topped with two poached eggs on toasted ciabatta	
Regular English V*, GF*	11	Yoghurt and granola V	7
Pork sausage, bacon, egg, hash brown, tomato, mushroom, beans and toast <i>Add black pudding +2</i>		Granola, fruit of the forest compote, natural yoghurt and honey	
Kids' breakfast V*, GF*	7	Top your toast V, GF*	5
1 sausage or 1 bacon, egg, beans, toast and a squash drink		<i>Choose your toppings +1.50 each</i>	
Eggs Benedict GF*	10	Sausage / Bacon GF / Scrambled, poached or fried eggs GF / Baked beans V, GF / Buttered mushrooms GF / Tomato V, GF	
Two poached eggs, bacon, toasted muffin and hollandaise sauce		3 egg omelette V, GF*	6
		<i>Add fillings +1.50 each</i>	
Eggs Royale GF*	11	Sausage / Bacon GF / Buttered mushrooms V, GF / Spinach V, GF / Cheddar V, GF / Tomato V, GF / Onion V, GF	
Two poached eggs, toasted muffin, smoked salmon, spinach and hollandaise sauce		Extras	
Smoked salmon and cream cheese GF*	9	Sausage / Bacon / Mushroom / Tomato V, GF / Beans V / Hash brown	1
Served on a toasted bagel		Cumberland swirl	6.50

Sandwiches

Served daily, 12pm – 5pm, in ciabatta or rustic baguette, with house salad and salted crisps

Sirloin steak, crispy shallots	16
Crispy chicken Caesar	12
Fish finger, tartare sauce	11
Club sandwich	12
Smoked streaky bacon, grilled chicken breast, little gem, beef tomatoes, fried egg	
or	
Halloumi and avocado club, chilli jam, rocket V	



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Hot drinks

For non-dairy options, please ask the team

Coffee		Tea	
Espresso		English breakfast	3
Single	2	Earl Grey	3.25
Double	3	Green tea	3.25
Americano	3	Peppermint tea	3.25
Cappuccino	3.5	Mixed fruit tea	3.25
Latte	3.5	Treat yourself	
Flat white	3.85	Hot chocolate	4.25
Mocha	3.85	Iced latte	3.75
		<i>Add syrup +50p</i>	
		Floater coffee (with liqueur)	7.5



Pull up a seat

From our Monday Quiz to live music every Friday and Saturday night – plus good food and great company.

Scan to book your table and we'll save you a spot.



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V* vegetarian option
VG vegan
GF gluten-free
GF* gluten-free option

Something tasty is coming...

From Afternoon Tea to Bottomless Brunch, we've got a few treats lined up.

Sign up to our mailing list for all the latest news.



Hungry for more?

Turn over for our full main menu – from starters to desserts (and everything in between).

An optional gratuity of 10% will be added to your bill. All gratuities go to The Windmill team. Allergens: we handle numerous allergens in our kitchens and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including nuts. If you have an allergy, please let us know before ordering so we can advise which dishes are suitable. Please note we use the same coffee machine for steaming dairy and non-dairy milk. Meat and fish dishes may contain small bones.

Down at 1794

Just downstairs at The Windmill, 1794 is our exclusive bar and lounge. Think cocktails, small plates, big screens and a laid-back buzz. If you're after something a little different, it's all happening down at 1794.



Celebrate down at 1794

Planning a birthday, baby shower, gender reveal, christening, wake or work do? You can hire 1794 for your own private event – with great food, cocktails and friendly faces in a space that's all yours. Just ask a member of the team to find out more.