



THE
WINDMILL
FINE FOOD & ALES
—SINCE 1794—



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www.thewindmillparbold.co.uk

Our story dates back to 1794 when The Windmill was built to serve both the growing traffic along the newly opened sections of the Leeds to Liverpool canal and farmers delivering grain to the neighbouring Windmill. Our beloved pub quickly became the beating heart of the village, a gathering place for locals seeking warmth, conversation and a well-poured ale, a tradition which endures to this day. Standing the test of time, The Windmill continues to uphold the values of a true country pub with laughter, the clink of glasses, and a welcoming glow of hearth. Here's to another two centuries.



HOMEMADE HUMMUS

Chargrilled flat bread, crispy chickpeas,
harissa oil & sesame seeds £8 V GF*

OVEN BAKED GARLIC BREAD

Traditional Garlic butter or blessed with
Cheese £12 V

ROSEMARY & GARLIC BAKED CAMEMBERT

Selection of breads & chutneys
(made for 2-3 people) £18 V GF*

WINDMILL BREAD BOARD

Selection of artisan bread, herb butter
£10 V GF*

KALAMATA OLIVES

Selection of Olives
£6 V GF*

To Begin

SMOKED HADDOCK & LEEK FISH CAKE WARM TARTARE SAUCE, CHIVE OIL £9

KOREAN CHICKEN, GOCHUJANG, PICKLED CHILLIES £9

SOUP OF THE DAY, SOURDOUGH CROUTONS. £8 V GF*

LANCASHIRE CHICKEN & HAM HOCK TERRINE, TARRAGON MAYONNAISE, CRISP BREADS £9 GF*

WILD MUSHROOMS PEPPERCORNS, GARLIC CREAM, LANCASHIRE BLUE CHEESE, SOURDOUGH £9 V GF*

PRAWN COCKTAIL, BLOODY MARY DRESSING, SHREDDED LETTUCE, ROASTED GARLIC KING PRAWN £9 GF*

HARRISA ROASTED CAULIFLOWER, HUMMUS, PINK ONIONS, SPICED PUMPKIN SEEDS £8 VG GF

Home Comforts

WINDMILL SAUSAGE AND MASH LOCALLY SOURCED BUTCHERS SAUSAGE, CARAMELISED ONION GRAVY £16

FISH AND CHIPS, HADDOCK FILLET, MARROWFAT PEAS, TRIPLE COOKED CHIPS AND CHUNKY TARTARE SAUCE £18 GF

CHEFS SEASONAL PIE, SERVED WITH PROPER GRAVY, SEASONAL GREENS AND TRIPLE COOKED CHIPS £18

WINDMILL SMASH BURGER, 2 BEEF PATTIES, BURGER SAUCE, LANCASHIRE CHEESE, SHREDDED GEM, SKINNY FRIES. £18

CHICKEN KATSU, STICKY RICE, ASIAN GREENS, BAO BUN £21

ASIAN PORK BELLY, STICKY RICE, CARAMELISED MISO APPLE PUREE, ASIAN SLAW, BAO BUN £22

Our Signature Dishes

CUMBRIAN DUCK BREAST, FONDANT POTATO, BEETROOT PUREE, PICKLED BLACKBERRIES RED WINE JUS £28 GF

BRAISED BRISKET BOURGUIGNON, PANCETTA, SILVERSKIN ONION, MASH POTATO, ROASTED CARROT £26 GF

PAN FRIED CHICKEN SUPREME, SAGE & ONION PIE, CRISP KALE, ROASTED CARROT, JUS £24

SHEPARD'S PIE, BRAISED LAMB SHOULDER, SEASONAL GREENS. £20 GF

SEA BASS, SWEET POTATO SAAG ALOO, ONION BHAJJI. £23

PUMPKIN GNOCCHI, SQUASH PURÈ, BLUE CHEESE, SAGE, CRISP KALE £17 V GF VG*

STEAKS

10OZ **RIBEYE** £35

10OZ **SIRLOIN** £30

14OZ **PORK TOMAHAWK** £25

10OZ **GAMMON** £18

The Grill



SAUCES

BEARNAISE

Classic French sauce £4

PEPPERCORN

Wine, shallots & brandy £4

RED WINE

Head Chefs Secret £4

All Served with handcut chips, dressed watercress, field mushroom and onion rings

SIDES

TRIPLE COOKED CHIPS - TRUFFLE PARMESAN FRIES £5 SWEET POTATO WEDGES £5 CREAMY MASH £4 CUMIN CARROTS £4 WINTER GREENS £4

If you suffer from any allergies or dietary requirements, please make your server aware when they are taking your order. Our chefs will cater to your needs in every way possible. Please however note, due to preparation times and cooking methods, this may not always be possible. Although some dishes do not contain nuts, we cannot guarantee that they have not come into contact with nuts or peanut traces.