

SEASONAL COCKTAILS | ALL £10.95

PALOMA
Tequila, pink grapefruit, lime

GIN BRAMBLE
Gin, crème de mûre, sugar, lemon

MOSCOW MULE
Vodka, lime, ginger beer, sugar

CLASSIC COCKTAILS | ALL £10

PASSION FRUIT MARTINI
Vanilla vodka, Passoã, pineapple juice, vanilla syrup

ESPRESSO MARTINI
Vanilla vodka, Kahlúa, Rijo coffee, vanilla syrup

FRENCH MARTINI
Vanilla vodka, Chambord, pineapple juice, sugar

SPICY MARGARITA
Tequila, Cointreau, lime, jalapeño

STRAWBERRY RIPPLE
Vodka, Chambord, pineapple, strawberry, lemonade

AMMARETTO SOUR
Disaronno, egg white, lemon, sugar, bitters

WHISKEY SOUR
Jack Daniel's, egg white, lemon, sugar, bitters

STRAWBERRY MOJITO
Rum, strawberry puree, mint, lime, lemonade

SANGRIA | GLASS £6.5 | JUG £28

A refreshing blend of wine, fresh citrus fruits, orange juice liqueur, over ice for the perfect fruity summer drink

RED WINE
ROSE WINE
WHITE WINE
PROSECCO
PIMMS

SPRITZERS | ALL £10.95

THE HUGO
St. Germaine, prosecco, soda, mint, lime

APEROL
Aperol, prosecco, soda

LIMONCELLO
Limoncello, prosecco, soda

Don't see your favourite?
Please ask your server if there is a particular drink or cocktail you would like and we will do our very best to accommodate your request.

THE TIP JAR

We have added a discretionary 10% contribution to the tip jar to your bill.
Every penny goes directly to the team who have been looking after you. If, for any reason, you would prefer not to leave a tip please let us know and we will remove this immediately, no questions asked

THE WINDMILL

ALL DAY MENU

SERVED FROM 12-9 PM
MONDAY - SATURDAY

NIBBLES

OLIVES 4.95
Marinated in rosemary, garlic, & chilli

BREAD & OILS 7.50
Homemade focaccia, balsamic & oils

GARLIC BREAD 6
Toasted ciabatta with garlic butter & cheese

HOMEMADE HUMMUS 7
Red pepper, crispy chickpeas, toasted pitta

STARTERS

SOUP OF THE DAY 7
Our team will let you know today's special, accompanied by a warm bread roll & butter

CREAMY GARLIC MUSHROOMS 8
Wild mushrooms in a rich garlic cream sauce with Parmesan & toasted ciabatta

BLACK PUDDING BUBBLE 9
Black pudding, crispy bacon, bubble & squeak, poached egg & rich peppercorn sauce

CRISPY SQUID 9
Lightly battered crispy squid, golden fried, served with garlic aioli & fresh lemon

HOMEMADE ARANCINI 8.5
Crispy risotto balls filled with mozzarella, Parmesan, & rich tomato sauce

CHICKEN LIVER PÂTÉ 8
Smooth pâté with caramelised onion chutney & toasted brioche

THE WINDMILL CLASSICS

PIE OF THE DAY 17.95
Homemade pie served with, the choice of chips **or** mash, seasonal vegetables & rich gravy

TRADITIONAL HADDOCK & CHIPS 17.5
Beer-battered haddock served with chunky chips, mushy peas, tartare sauce & lemon

CURRY OF THE DAY 16.95
Homemade curry served with rice, naan bread & mango chutney **Add chips £3**

THE WINDMILL SIGNATURE HANGING KEBABS

Flame-grilled marinated skewers served hanging over Mediterranean salad with warm pita, roasted peppers, and sweet onions
A signature Windmill favourite packed with flavour



Halloumi Skewer 16.95
Halloumi marinated in a rich harissa, honey & rosemary sauce
Chicken Skewer 18
Chicken breast marinated in paprika, tarragon, garlic, cumin & cracked black pepper
Rump Steak Skewer 22
Tender rump steak marinated in crushed peppercorns, enhancing bold, rich beef flavour

Add a side:
Rice 4.5
Skin on Fr ies 4.5
Truffle & Parmesan fries 5.5
Triple cooked chips 4.5

MAIN COURSES

CHICKEN SUPREME 21
Pan-roasted chicken supreme served with crushed new potatoes, seasonal vegetables & a rich white wine cream sauce

BRAISED SHORT RIB 27
Slow-braised beef short rib served with champ mashed potatoes, tenderstem broccoli, & a rich port & red wine jus

WINDMILL BURGER 18
Choose from either chicken **or** halloumi with gem lettuce, tomato, and sweet chilli mayo, served with seasoned fries

MOROCCAN LAMB TAGINE 16
Fragrant Moroccan-style tagine with warming spices, apricots & roasted vegetables, served with rice & fresh herbs

WAGYU BURGER 19
Wagyu burger topped with cheese, lettuce, tomato, bacon jam, red onion chutney, fries, & a crispy onion ring

SUPER BOWL 14
Hummus, asparagus spears, red quinoa, spinach leaf, pomegranate vinaigrette & toasted pumpkin seeds

SEA BASS 22
Pan-fried sea bass fillet served with crushed new potatoes, seasonal greens & a lemon butter sauce

CAESAR SALAD 13.95
Crisp iceberg lettuce with parmesan, croutons, anchovies & Caesar dressing
Add: Chicken £4, Halloumi £4, Seabream £6

PENNE POLLO PICCANTE 14
Penne pasta, chilli, garlic & peppers in a spicy tomato sauce, finished with parmesan & fresh herbs
Add Chorizo & Chicken £8

GRILLED GOAT'S CHEESE 16
Salt-baked beetroots, olives, fried pitta croutons, pistachios, glazed orange, rocket leaf, crispy cracker

THE GRILL

Our grill selection features exceptional cuts, including 28-day dry-aged English beef, expertly prepared & grilled over high heat to lock in flavour & natural juices.
From premium steaks to classic favourites, each dish is served with chunky chips, grilled tomato, flat mushroom, & a onion ring

FILLET STEAK 8oz 39
BACON CHOP 10oz 20
GAMMON 10oz 18.95
RIBEYE 10oz 30

ADD A SAUCE
Diane 4
Red wine jus 4
Peppercorn 4

SIDES

Thick cut chips 4.5
Skin on fries 4.5

Truffle & Parmesan fries 5.5
Buttered greens 4

Bread & butter 3
Side salad 4

Onion rings 4.5
Coleslaw 3

SANDWICHES

12 - 4PM

ADD A SIDE & UPGRADE YOUR LUNCH
SOUP £3
CHIPS £3

PRAWN CIABATTA 13
Cold water prawns in a Marie Rose sauce with crisp lettuce, served on toasted ciabatta & salad

FALAFEL WRAP 11.5
Crispy falafel with spinach, roasted peppers, hummus, sweet chilli sauce & pomegranate seeds, toasted wrap & a side salad

HONEY ROASTED HAM 12
Honey roasted ham with cheddar cheese, tomato, gem lettuce, & wholegrain mustard mayonnaise on toasted bloomer bread, & a side salad

PHILLY STEAK CIABATTA 14
Tender steak strips with melted applewood cheese, sautéed onions & peppers, served on toasted ciabatta & a side salad

PORK & HERB SAUSAGE 12
Pork & herb sausages with red onion marmalade & HP brown sauce on toasted bloomer bread & a side salad

THE WINDMILL WRAP 12.5
Your choice of crispy chicken strips **or** fried halloumi with mixed leaves, tomato, & sweet chilli mayo, in a toasted wrap, & a side salad

THE THREE-LAYER CLUB 14
Toasted bloomer bread, chicken **or** halloumi, bacon, lettuce, tomato, cheese, fried egg, coleslaw, side salad

FISH FINGER BUTTY 13
Beer-battered haddock with gem lettuce and tartare sauce served on toasted ciabatta with salad & coleslaw

LIGHTER LUNCH

12 - 4PM

ALL DISHES ARE £14

SCAMPI & CHIPS
Beer-battered haddock served with chunky chips, mushy peas, tartare sauce & lemon

CHICKEN GOUJONS
Homemade Goujons, served with fries, creamy coleslaw & house side salad

5oz GAMMON
Fried egg, hand-cut chips, roasted vine tomatoes, & tenderstem broccoli.

SAUSAGE & MASH
Traditional sausage & mash served with buttered seasonal vegetables & onion gravy

CURRY OF THE DAY
Homemade curry served with rice, naan bread & mango chutney **Add chips £3**

PLOUGHMAN'S BOARD
A traditional ploughman's board with honey roasted ham, mature cheddar, pork pie, pickles, chutney, crisp salad, bread & butter



THE
WINDMILL
FINE FOOD & ALES
— SINCE 1794 —

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 become 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.