

Autumn Sundays: Sample menu

Our Sunday menu changes weekly

2 Courses - £18.50, 3 Courses - £22.50

Starters

- Carrot & coriander soup, local bread (v,ga)
- Classic sausage roll, mustard piccalilli, baby leaf salad
- Crispy whitebait, curry mayonnaise, baby leaf salad (g)
- Stilton & red onion marmalade tart, rocket salad, balsamic reduction (v)
- Chicken satay, sesame & cucumber salad (g) *contains nuts*
- Sweetcorn & coriander fritter, chilli jam (v,g) *also available as a main course*
- Smoked mackerel pâté, horseradish cream, toasts (ga)

Roasts & Grills

Our roasts are served with duck fat roasted potatoes, seasonal vegetables, cauliflower cheese, roasted roots

- Rare roasted Striploin of Hereford beef (35 day), Yorkshire pudding (ga) *(this dish carries a £1.50 supplement)*
- Roast pork loin, sage & onion stuffing, apple sauce (ga)
- Thyme roast chicken breast, herby stuffing, bread sauce (ga)
- The “Windy stack”, beef, pork & chicken breast, herby stuffing, Yorkshire pudding (ga) *(£3 supplement)*
- Honey roast ham, home cut chips, fried duck egg, pineapple chutney (ga)
- 8oz Ribeye steak (35 day), béarnaise sauce, home cut chips, watercress (ga) *(£3 supplement)*
- Vegetarian “toad in the hole”, roasted roots, mashed potato, onion gravy (v)
- Owen Taylor’s mini pie, new potatoes, baby leaf salad, piccalilli
- Windmill cheese burger, glazed bap, tomato relish, home cut chips, coleslaw
- 20oz Porterhouse sirloin on-the-bone (35 day, Hereford), skinny fries, garden salad, pepper sauce (g) *(£9 supplement)*
- Chickpea, cheddar & chilli burger, brioche bun, home cut chips, coleslaw (v)

Treat yourselves...

- Oven roasted Hereford Chateaubriand (35 day) for two to share, cooked to your liking.
- Yorkshire pudding, hot horseradish sauce, duck fat roasted potatoes, seasonal vegetables, cauliflower cheese, roast carrot & broccoli *(£6.95 supplement per person)*

Fish & Shellfish

- Scampi in a basket, skinny fries, tartare sauce, garden salad
- Steamed British mussels, white wine & tarragon cream, skinny fries, bread & butter (ga)
- Fish & Chips: sustainably caught, beer battered fish, garden pea purée, home cut chips, chunky tartare
- Grilled Lemon Sole fillet, new potatoes, tenderstem broccoli, caper butter (g)

Kids

Most of our menu can be shrunk for smallest of appetites:

- Kids fish & fries, Heinz baked beans or garden peas £7.50
- Kids scampi & fries, Heinz baked beans or garden peas £7.50
- Kids chicken goujons & fries, Heinz baked beans or garden peas £7.50
- Baby roasts for the little people – chicken, pork or beef (ga) *1/2/3 courses £7.50/£11.50/£15.50*

Desserts

- Classic bread & butter pudding, creamy custard (v)
- Spiced fruit & shortbread parfait, crushed meringue (v)
- White chocolate blondie, vanilla ice cream, chocolate sauce (v)
- Toffee popcorn sundae, Chantilly cream (v,)
- Selection of Jude’s ice creams & sorbets (v,g)
- For the kids – ice cream in a cone *(£1.95)*, white chocolate blondie *(£3.00)* or chocolate covered frozen bananas *(£2.00)* (v)

British farmhouse cheese board: *choose three from:*

- Norfolk White Lady, Thomas How Red Leicester, Hampshire Tunworth, Isle of Arran Cheddar, Cropwell Bishop Stilton *(£2.50 supplement)*