

## Menu



### Starters

- Soup of the Day & Warm Bread **£5.50** (GF Option)
- Selection of Homemade Bread, Dipping Oils & Butter **£5** (V)
- Haddock & Dill Fishcakes, Salad & Lemon Mayonnaise **£7**
- Duck Liver & Brandy Parfait, Orange Chutney, Toasts & Butter **£7** (GF Option)
- Salt & Pepper Chicken Wings **£6** (GF Option)

### Mains

- Storm Ale Battered Haddock, Hand Cut Chips & Mushy Peas **£13** (GF Option)
- Mature Cheddar & Spring Onion Pie, Baked Butterbeans, Caramelised Onion Sauce & Chips **£13** (V)
- Burger of the Week, Hand Cut Chips & House Salad **£14** (GF Option)
- Spicy Breaded Chicken Fillet, Katsu Curry Sauce & Asian Salad **£13**
- Honey Glazed Pork Belly, Braised Hispi Cabbage, Pommes Anna, Pickled Apples & Jus **£14** (GF Option)
- Lamb Rump, Shepherd's Pie Croquettes, Jus & Warm Shallot, Pea & Mint Salsa **£16**
- Sea Bass, Patatas Bravas, Tenderstem Broccoli, Balsamic & Black Olive Topenade **£15** (GF Option)
- Spiced Falafel, Raita & Asian Salad **£12** (V, VG, GF Option)

### Sandwiches

- Fish Fingers, Baby Gem & Tartare Sauce **£8**
  - Prawn, Baby Gem & Marie Rose **£8**
  - Home Cooked Ham, Mature Cheese & Pickle **£7**
  - Spiced Falafel, Raita & Baby Gem **£7** (V, VG)
  - Ploughman's – Mature Cheddar, Stilton, Home Cooked Ham, Pork Pie, Pickles & Crusty Bread **£10** (GF Option)
- All served on White, Brown or Ciabatta & Homemade Crisps, All can be served GF*

### On The Side

- Hand Cut Chips **£3** (GF Option)
- Onion Rings **£3** (GF Option)
- Garlic Bread **£3.50** with Cheese **£4.50**

### Desserts

- The Windmill's Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream **£6.50**
- Dark Chocolate Mousse, Poached Cherries, Feulletine Biscuit, Honeycomb & Tonka Bean Mascarpone **£6.50** (GF Option)
- Salted Caramel Fondant, Yuzu Caramel Sauce, Raspberry Sorbet & Berry Gel **£6.50**
- Fine Local Cheeses, Celery, Grapes & Chutney **£9** (V) (GF Option)
- Selection of Local Sweet Meadow Ice Cream **£1.75 per scoop**

We are aware that some guests may have specific allergy constraints. If so, please inform a member of our team as they will be happy to assist.

Please note, we are operating at a smaller capacity. Due to this we understand there may be some frustration. We would like to thank you for your patience and understanding during this unprecedented time.

Our main priority is to protect all our customers and staff whilst at the premises, if you have any concerns please inform a member of staff.

