

Sunday 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

- Roast Beef, Pork or Chicken, Roast Potatoes, Vegetables, Yorkshire Pudding & Gravy **£13** (GF Option)
Beetroot, Lentil & Cashew Nut Roast, Roast Potatoes, Vegetables, Yorkshire pudding & gravy **£12** (V)
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**
Spicy Breaded Chicken Fillet, Katsu Curry Sauce & Asian Salad **£13**
Spiced Falafel, Raita & Asian Salad **£12** (V, VG)
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 Tepeade **£15** (GF Option)

Sandwiches

- Fish Fingers, Baby Gem & Tartare Sauce **£8**
Roast beef or pork **£10**
Spiced Falafel, Raita & Baby Gem **£7** (V, VG)
All served on baked ciabatta with 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, Feuilletine Biscuit, Honeycomb & Tonka Bean Mascarpone **£6.50** (G/F Opt)
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 our all customers and staff whilst at the premises, if you have any concerns please inform a member of staff.

