



THE
WINDMILL INN
Brascote

Sunday Lunch

STARTERS

CRUSTY BREAD, OLIVES & BALSAMIC (v)

SOUP ALWAYS HOMEMADE / *served with crusty bread*

HAM & PEPPERCORN TERRINE

soused vegetables / maple & mustard glaze (gf)

GOAT'S CHEESE & ROASTED TOMATO PUFF PASTRY QUICHE

courgette / balsamic / garden herbs (v)

CRISPY FRIED WHITEBAIT

lemon & dill tartare / sweet pickled cucumber

BBQ ROASTED PORK RIBS

homemade bbq sauce / toasted sesame / honey (gf) £2 supplement

STEAMED FRESH MUSSELS 'MARINIÈRE'

garlic, parsley & white wine cream marinara (gf) £2 supplement

or as a main with thin cut fries £14.00

MAINS

ROASTED LEG OF ENGLISH LAMB

homemade herb stuffing, rosemary & redcurrant stock gravy

EXTRA MATURE TOPSIDE OF BRITISH BEEF

homemade Yorkshire pudding, stock gravy

ROASTED LOIN OF PORK

homemade stuffing, cider & sage stock gravy, crackling

ROASTED BUTTERNUT SQUASH RISOTTO

pea shoots / pine kernels / truffle oil / parmesan- (optional) (gf/v)

COD & SMOKED HADDOCK BAKE

creamed mash / mature cheddar / seasonal veg

DESSERT

Please see our menu for today's selection of desserts

1 COURSE £13.00/2 COURSE £17.50/3 COURSE £22.00