



Set Menu

LUNCH 2 COURSE £16 3 COURSES £20

EVENING 2 COURSES £21 3 COURSES £26

TO START

Homemade Soup of the day, crusty bread

Country Pork & duck pate, plum & orange chutney, crusty bread

Tandoori roasted cod loin, kachumba salad, chilli & lime yoghurt

*Half-baked mature camembert, cranberry & balsamic relish,
toasted nuts, garlic bruschetta (n)*

Winter spiced pulled pork, maple & mustard, crudités, pancakes

*Garlic buttered king Prawns, crab & cream cheese gratin, grilled
ciabatta (£2 supplement)*

MAINS

Herb Crusted Salmon Fillet,

wilted greens, lemon cream cheese, crayfish tails

Duo of Slow Roasted Pork Belly & Ham Hock,

spiced celeriac rosti, calvados sauce, Bramley apple compote

Traditional Roast Turkey Breast,

herb stuffing, pig in blanket, stock gravy

Sweet Potato, Baby Spinach & Three Cheese Wellington,

roasted vine tomatoes, white wine & parsley sauce

*Ale Braised Beef Brisket,
caramelized onions, winter root mash, stock gravy*

*Confit Duck Leg, Home Smoked Breast,
candied clementine, cherry & red wine jus*

FROM THE CHARGRILL (+£5)

(Served with thin cut fries & dressed salad)

*Grilled 10oz British Ribeye,
peppercorn sauce, field mushroom, vine tomatoes*

*Grilled British Beef Fillet Medallions,
brandy & wild mushroom sauce, vine tomatoes*

DESSERTS

*Windmill pantry Christmas pudding,
brandy & stem ginger cream (n)*

*Vanilla poached apples & pears, Medjool dates,
toasted pecans, champagne sorbet (gf/n)*

*Selection of cheeses, homemade chutney,
celery, grapes & biscuits*

*Spiced brioche pudding, dark chocolate & whiskey sauce,
vanilla pod ice cream*

*Cranberry & white chocolate cheesecake,
blood orange,
toasted almonds (n)*