

Green & Kalamata Olives (ve) (359kcal)	5
Padrón Peppers, extra virgin olive oil, Maldon sea salt (ve) (213kcal)	7
Whole Baked Sourdough, salted butter (v) (1403kcal for two to share)	7.5
Sharers	
Charcuterie Board, Italian cured meats, olives, pickles, chargrilled artichokes, sourdough (1111kcal for two to share)	19
Rosemary & Garlic Camembert baked in sourdough, hedgerow chutney (v) (1393kcal for two to share)	15.5
Small Plates	
Pan-Seared Scallops, pancetta, cauliflower purée, salsa verde, beef dripping pangrattato (289kcal)	13
Crispy Calamari, saffron aioli (278kcal)	9
Grilled Goats Cheese, endive & rocket salad, roasted plum, blood orange & maple dressing (v) (434kcal) / (654kcal)	8 / 16.5
Oak-Smoked Atlantic Salmon, lilliput capers, rye bread (300kcal)	10
Pheasant, Chicken & Pear Terrine, hedgerow chutney, toasted brioche* (411kcal)	8.5
Handmade Scotch Egg, golden beetroot piccalilli (801kcal)	8
Mains	
See our daily specials for seasonal dishes prepared by our chefs	
10oz Ribeye Steak, chips, watercress, your choice of sauce - peppercorn* (1189kcal) or beef dripping & thyme (1230kcal)	32
Add: Scallops with garlic butter (238kcal) 10.5	32
Pan-Roasted Cod, brown shrimps, ratte potatoes, samphire, caper & dill butter (417kcal)	21
Shepherds Pie, slow-cooked pulled lamb topped with clotted cream mashed potato, savoy cabbage, bordelaise sauce* (948kcal)	22
Chicken Milanese, panko-breaded chicken, rocket & cherry tomato salad, fries (961kcal)	18.5
Steak, Shin & Pale Ale Pie, slow-cooked steak & beef shin in a rich St Austell Brewery Tribute gravy, clotted cream mash, pangrat	
crumb, buttered leeks, savoy cabbage, bordelaise sauce* (1224kcal)	18.5
Spiced Chickpea, Broccoli & Pomegranate Salad, cherry tomatoes, long stem broccoli, houmous, quinoa & pumpkin seeds,	7 /15
lemon & olive oil dressing (ve) (297kcal) / (448kcal) Add: Halloumi (v) (415kcal) 3.5   Panko-breaded chicken (415kcal) 4	7 / 15
Wild Boar, Pork & Ale Sausages, spring onion & savoy cabbage mash, bordelaise sauce* (888kcal)	16.5
Smoked Bacon Cheeseburger, grilled beef patty, smoked Cheddar, fries, house sauce (1278kcal)	18.5
Plant-Based Burger, grilled vegan patty, applewood smoked vegan slice, tomato salsa, fries, house sauce (ve) (1166kcal)	17
Caramelised Celeriac, sautéed Paris Brown mushrooms, chestnuts, grains, cep & chanterelle ketchup* (ve) (477kcal)	17
Beer-Battered Fresh Atlantic Haddock & Chips, minted crushed peas, tartare sauce (1253kcal)	19
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Sides	
Hand-Breaded Halloumi Fries, chipotle chilli jam (v) (774kcal)	8
Chips, aioli (v) (533kcal)	5.5
Rosemary & Parmesan Fries, white truffle-infused oil (503kcal)	6
Cherry Tomato & Grain Salad (ve) (155kcal)	5
Long Stem Broccoli, garlic, lemon, chilli (v) (163kcal)	4.5
Desserts	
50p from each dessert sold will be donated to	
Spiced Sticky Toffee Pudding, vanilla crème anglaise (v) (602kcal)	8.5
Belgian Chocolate Brownie, salted caramel sauce, honeycomb ice cream (v) (908kcal)	8
Apple & Blackberry Crumble, vanilla crème anglaise (v) (635kcal) Vegan serve available (792kcal)	8.5
Basque Cheesecake, blackcurrant, redcurrant & raspberry sauce (v) (757kcal)	9
British Cheeses, savoury biscuits, hedgerow chutney, grapes (v) (753kcal)	11



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Allergen Information: Our easy-to-use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur, and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. \*= This dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability. Where table service is offered, a discretionary service charge of 10% may be added.

Adults need around 2000kcal a day. All calories are correct at the time of menu print. Live nutritional information is available online.

50p from each dessert sold with go to Social Bite (registered charity SC045232), to fund meals, food packs and care kits supporting the mission to end homelessness.