

Gluten Free

STARTERS

THE WINDMILL'S CHICKEN LIVER PARFAIT 5.95

Served with toasted bread, plum and apple chutney

SEARED SCALLOPS 7.50

On spicy Spanish chorizo, pancetta and red wine cassoulet

POSH MUSHROOMS ON TOAST 5.95

Toasted onion bread topped with chicken liver parfait and creamy garlic mushrooms

SMOKED SALMON SLICES 6.95

Topped with fresh water prawns, bound in lemon and dill mayonnaise

FILLINGS

SERVED IN A CHOICE OF GLUTEN FREE BREAD, JACKET POTATO OR LARGE SALAD

***ADD CHIPS FOR 1.50**

FRESH CRAB AND PRAWN 6.95

Served with Marie rose sauce

CHEDDAR CHEESE 5.95

With a spiced pear chutney

ROAST CHICKEN BREAST 6.95

With bacon, spring onions and parmesan mayonnaise

THE WINDMILL'S FAMOUS PEPPERED STEAK 6.95

With onions and mushrooms

HOMEMADE FISH FINGERS 6.95

With a pot of chip shop curry sauce

MAIN COURSE

SALMON FILLET 10.95

Served on a warm saffron and lemon hollandaise potato salad with fine green beans

BEER BATTERED HADDOCK FINGERS 10.95

Served with mushy or garden peas, chips and homemade tartare sauce

GRESSINGHAM DUCK BREAST 14.95

Served pink on creamy dauphinoise potatoes with a sticky black cherry syrup

OVEN ROASTED CHICKEN BREAST 11.95

Served on garlic potatoes with creamy wild mushroom sauce and seasonal vegetables

PAN FRIED SEABASS 15.95

Served on potato rosti topped with mediterranean roasted vegetables with a zesty lime and chilli butter

MEDITERRANEAN VEGETABLE AND BUTTERNUT SQUASH TAGINE 10.50

Topped with feta cheese and served with house salad and apricot glazed pitta

THE GRILL

ALL DISHES FROM THE GRILL ARE SERVED WITH CHIPS, ONION RINGS AND A ROQUETTE AND PARMESAN SALAD

8OZ GAMMON STEAK 12.50 With pineapple and egg

8OZ SIRLOIN STEAK 18.95 Served with peppercorn sauce

10OZ RIBEYE STEAK 20.95 Served with peppercorn sauce

DESSERTS

STICKY TOFFEE PUDDING 4.25

VANILLA CHEESECAKE 4.25

EATON MESS 4.25