

### **ROYAL WINDSOR GIN**

Infused with rhubarb and blackberries. Served with: Franklin and Son's Sicilian lemon tonic. Garnished with: lemon thyme, blackberry and candied rhubarb.



# ROYAL WINDSOR

SMALL PLATES	
Soup of the Day Served with home-made bread.	5
Stuffed Portobello Mushroom  Portobello mushroom stuffed with wild mushroom duxelle with blue cheese pesto. (v)	5.5
Avocado & Crayfish Salad Ripe avocado with crayfish, baby gem, house dressing. (gf)	7/11
Smoked Salmon Smoked salmon, bell peppers, caper berries, home made soda bread, creme fraiche.	7.5
Large Grilled Prawns - From the Robata Grill Served in garlic butter on warm ciabatta bread.	7.5
Parma Ham Salad Parma ham, roasted figs, buffalo mozzarella and house dressing. (gf)	7/11
Crispy Squid Salt and pepper squid served with aioli.	6.5
Chicken Wings Chicken wings basted in our home made spicy sauce.	5
FLATBREADS Gluten Free bases are available on request	
Home Made Andouille Sausage With roasted shallots, artichoke hearts & mozzarella.	9.5
Home Made Chorizo With roasted peppers, rocket & shaved parmesan.	9.5
Wild Mushroom With rocket, roasted garlic & shaved Berkswell. (v)	9
Buffalo Mozzarella With sun-dried tomatoes, roasted garlic & pesto. (v)	9
Mozzarella & San Marzano Tomatoes (v)	8
ROBATA GRILL Japanese method of slow grilling food over hot charcoal	
Royal Windsor Burger Brisket and chuck beef patty, topped with cheddar cheese and house made bacon relish. All burgers are cooked medium to well.	12.5
Spatchcock Poussin Poussin, marinated in lemon, olive oil and oregano, oven roasted, with herb couscous.	13
10oz Rib-Eye Steak Dry aged rib-eye, crushed new potatoes, buttered kale & crispy shallots.	19.5
LARGE PLATES	
Fish & Chips Beer battered cod, double cooked chips, minted pea puree & house made tartar sauce.	12.5
Chicken Milanese Chicken in breadcrumbs, fried hen's egg, spaghetti Napoli.	13
Pan Roasted Salmon Salmon, gnocchi, broad bean, cucumber and lettuce fricassee, served with beetroot pesto.	14
Halloumi & Mediterranean Vegetable Skewers (v) Halloumi cheese skewers with Mediterranean vegetables served on a bed of pomegranate cous-cous.	11.5
Linguine Vongole Linguine and vongole clams tossed in brown crab butter, with chilli & chives.	13
BBQ Pulled Pork Bun BBQ pulled pork bun, apple slaw & skinny fries.	12.5
Mushroom Tagliatelle (v) Mushroom Tagliatelle tossed in cream ♂ served with fine herbs.	11

Please see our daily specials board

Pie of the Day

Pie of the day, mash & seasonal greens.

## · SET LUNCH MENU ·

Monday to Friday 12-3pm 2 courses £12.95

# · STARTERS ·

Soup of the day served with warm bread Crab mac 'n' cheese Bruschetta (v)

## · MAIN COURSES ·

Steak sandwich with emmental cheese skinny fries & salad

Fish cake poached egg, spinach, peas & homemade tartar sauce

Roast chicken served with courgette spaghetti

Roast butternut squash, barley, pomegranate & goat's cheese salad with pesto dressing (v)

Pie of the day, mash & seasonal greens

# · SIDES ·

3.5

Chargrilled tender stem broccoli with lemon oil
Green salad with house dressing
Oven roasted tomato, rocket and basil salad
Skinny fries
Wilted greens in mint and garlic butter
Truffle oil mash (4)

· DESSERTS ·

Please ask staff to see the desserts menu

# · SUNDAY ROASTS ·

Served from 12pm until 4pm

# ROAST BEEF 15

 $28 \ day \ hung \ Dextor \ topside \ roast \ beef, \ with \ all \ the \ trimmings$ 

### FREE RANGE CHICKEN 14

 $\slash\hspace{-0.6em}$  a free range chicken, served with bread sauce, stuffing  $\ensuremath{\mathfrak{S}}$  all the trimmings

### **ROAST PORK BELLY 14.5**

Slow roast pork belly, with homemade apple sauce, crackling & all the trimmings

### ROAST VEGGIE SAUSAGES 12.5

Roast veggie sausages served with veg gravy & the trimmings (v)

# WWW.THEROYALWINDSOR.CO.UK

12



# ROYAL WINDSOR

### WINE LIST

White	Bottle	175ml	250ml
Valdemoreda, Macabeo - Spain Nina, Garganega Pinot Grigio IGT - Italy Santa Alegra, Sauvignon Blanc - Chile Kleinkloof, Chenin Blanc - South Africa Santa Alvara, Chardonnay - Chile Featherdrop Hill, Marlborough Sauvignon Blanc - New Zealand Beauvignac, Picpoul de Pinet - France Broglia Gavi di Gavi La Contessa - Italy Serra da Estrella, Albarino - Spain Macon-Villages, Domaine Les Chenevieres, Chardonnay - France	19.00 21.00 22.00 23.00 25.00 28.00 30.00 32.00 34.00 39.00	4.90 5.50 5.75 5.95 6.25 6.95 7.25	6.50 7.25 7.50 7.75 8.50 9.40 9.95
Red			
Valdemoreda Tempranillo - Spain Mon Roc, Carignan-Merlot - France Mancura Etnia, Merlot - Chile Angelo, Montepulciano d'Abruzzo - Italy Joie De Vigne, Grenache-Pinot Noir - France Finca La Colonia, Malbec - Argentina Deakin Estate Artisan's Blend, Shiraz Chateuea Barade, Bordeaux - France Featherdrop Hill, Pinot Noir - New Zealand Girapoggio Chianti Classico - Italy	19.00 22.00 23.00 24.00 26.00 27.00 28.00 32.00 35.00 37.00	4.90 5.75 5.95 6.10 6.50 6.75 6.95	6.50 7.50 7.75 8.25 8.75 9.10 9.40
Rose			
Poggio Alto, Pinot Grigio Rosé - Italy Nina, Zinfandel Blush - Italy Domaine Coste Rose - France	22.00 25.00 27.50	5.75 6.25 6.85	7.50 8.50 9.25
Sparkling		125ml	
Prosecco DOC - Italy Champagne Testulat Carte d' Or - France Perrier Jouet Grand Brut - France Perrier Jouet Blason Rose - France	27.00 50.00 65.00 85.00	6.00 8.50	

125ml is available upon request. Please inform your server of any allergies.

# · GIN SERVE ·

£10.95

# THE ROYAL WINDSOR RHUBARB & BLACKBERRY GIN

Served with: Franklin and Son's Sicilian lemon tonic. Garnished with: Lemon thyme, blackberry and candied rhubarb.

# PORTOBELLO ROAD GIN

Served with: Franklin and Son's tonic. Garnished with: Coriander seeds & dry grapefruit.

# THE ROYAL WINDSOR CLEMENTINE & ROSEMARY GIN

Served with: Franklin and Son's Indian tonic. Garnished with: Rosemary and flamed clementine zest.

### MARTIN MILLER'S GIN

Served with: Franklin and Son's naturally light tonic. Garnished with: Cucumber strips & juniper berries.

### WILLIAM BARENTSZ GIN

Served with: Franklin and Son's Sicilian lemon tonic. Garnished with: Jasmine flowers & lemon peel.

# · COCKTAILS £7.95 ·

2-4-1 on Selected Cocktails 4pm-7pm Sun to Thurs 8pm-10pm Fri ♂ Sat

### **PASSIONFRUITINI**

House infused vodka entwined with passion fruit, infused with homemade vanilla syrup, fresh passion fruit and brought to a climax with Prosecco.

#### HOME SWEET HOME

Rum infused with ginger & honey, add a little lychee & lime juice, peppered with mint leaves and perfected with ginger beer.

## I SEE LYCHEE

Chilli infused gin shaken with lychee liqueur, cranberry juice & lychee puree.

#### ROYAL WINDSOR BELLINI

A Harry's bar special, reinvented with homemade nectarine elderflower, peach puree & homemade stone fruit bitters and completed with Prosecco.

### APPLE CIDER MOJITO

White rum and mañzana, freshly squeezed lime & sugar muddled with mint for an authentic clean and crisp taste, topped with organic apple cider.

### THE ZEPHYR

Gin infused with wild berries then united with black raspberry liqueur, raspberries & blueberries, crisp lime juice and fresh mint.

### THE ROSE

Pepper infused gin shaken with lime juice, thyme syrup and egg white. Garnished with roses and meringue.

### TIKI TANGO

Cherry rum mixed with mango vodka and shaken with lime juice, pineapple juice & lemongrass gomme, topped off with ginger ale.

# EASY-PEAZY

A ground breaking flavour combination of pear and chilli infused cognac, harmonised with cardamom.

## SOUR BLUES

Smoked blueberry and maple bourbon; made into a sour style cocktail... then smoked.

# · EVENTS & HIRE ·

The Royal Windsor is the perfect venue for wedding, functions, parties and family occasions

Please check our website or speak to our manager to enquire about booking your next event here.

gloria@mlglondon.com Telephone 020 7486 3905

> Wifi: Royal Windsor Guest Password: windsorpub