



## Menu

# ONCE UPON A DINNER TIME

### NUTRITION & ALLERGIES

Food Allergies and Intolerances – please speak to a member of our staff about ingredients in your meal before ordering.

Staff may not be able to offer specific advice or make recommendations beyond the 14 common allergen groups. Please be aware that although every care is taken to prevent cross contamination, foods containing allergens including nuts and gluten are handled in the kitchen / food outlet.



# GROWN UP GUESTS

*Start your story at the Grazing Windmill. Help yourself to a choice of salads for all the family whilst you choose your meal.*

## Mains

**Classic fish & chips** (856 kcal) **£19.25**  
Beer battered haddock, mushy peas, tartare sauce and chips

**Roasted salmon** (520 kcal) **£18.70**  
Pommes Anna and kale with a samphire and caper butter

**Roasted vegetable bean curry** **VE** (1145 kcal) **£17.60**  
Pilau rice, naan bread, cucumber & mint salsa

**Smoked haddock and leek risotto** **NGI** (678 kcal) **£18.70**  
Topped with a poached hens egg and a parmesan crisp

**King prawn tagliatelle** (988 kcal) **£19.80**  
with coriander pesto, sweet chilli and sriracha sauce

**Mac and cheese** (1575 kcal) **£17.05**  
Topped with breadcrumbs, herbs and Bella Lodi with roasted cherry tomatoes

**Butternut squash pappardelle** **VE** (898 kcal) **£16.50**  
Garlic & ginger pesto, spinach, edamame beans and sage

## From the Grill

All served with roasted cherry tomatoes, flat mushroom, watercress & shallot salad and chunky chips.  
Why not add a sauce, see our sides below.

**10oz rump steak** **NGI** (1613 kcal) **£31.35**  
Aged prime rump steak cooked as requested - our chefs recommend medium-rare for this cut

**Chimichurri chicken supreme** (958 kcal) **£20.90**  
Grilled corn fed chicken supreme with a South American style chimichurri sauce

## Burgers

All our burgers are served on a brioche bun with lettuce, tomato, pickles, chunky chips and coleslaw

**Double bacon cheeseburger** (1934 kcal) **£18.70**  
Two 3oz beef burgers topped with Monterey Jack cheese, smoked bacon and tomato relish

**Stacked Cajun chicken & beef burger** (1426 kcal) **£21.45**  
3oz beef burger, Cajun chicken breast, pulled pork, Monterey Jack cheese, Blacksticks blue cheese and tomato relish

**Spiced bean burger** **VE** (1246 kcal) **£17.60**  
Served on a brioche style bun topped with vegan cheese, chipotle vegan mayo, lettuce, tomato, pickles and tomato relish with chunky chips & vegan coleslaw

## Sides

**Chips** **VE NGI** (1105 kcal) **£4.95**  
**Beer battered onion rings** **V** (595 kcal) **£4.95**  
**Sweet potato fries** **VE NGI** (496 kcal) **£4.95**  
**Windmill salad** **VE NGI** (57 kcal) **£4.95**

## Grill Sauces

**Blue cheese sauce** **NGI** (622 kcal) **£4.40**  
**Peppercorn sauce** (217 kcal) **£4.40**  
**Garlic butter** (312 kcal) **£4.40**

## Desserts

**Lemon meringue pie** (384 kcal) **£8.25**  
A lemon cream in a sweet pastry case baked with a meringue topping  
**Sticky toffee pudding** (420 kcal) **£8.25**  
Vanilla ice cream and toffee sauce  
**Honeycomb cheesecake** (748 kcal) **£8.25**  
Vanilla ice cream and cinder toffee

**Raspberry frangipane** **VE NGI** (466 kcal) **£8.25**  
Raspberries in a frangipane sponge topped with flaked almonds in a sweet pastry case with berry compote and vanilla ice cream  
**Ice cream selection** (169 kcal) **£7.70**  
Brandy snap basket with 3 scoops of ice cream from:  
Carte D'Or Chocolate Brownie (81 kcal)  
Carte D'Or Gelateria Strawberry (62 kcal)  
Carte D'Or Gelateria Vanilla (67 kcal)  
Vegan Vanilla Ice Cream **VE** (137 kcal)

Adults need around 2000 Kcal per day

**V** = Vegetarian **VE** = Vegan **NGI** = non gluten ingredients