

## WHILE YOU WAIT

**Scottish Rollmop Herrings** £3  
**Nocarella Olives (v)** £3  
**Feta Stuffed Peppers (v)** £3

**Drunken Chorizo** £5  
**Wild Boar Salami & Mortadella** £5.5  
w/ **giardiniera**

## STARTERS

**Pan Seared Scallops** £12.5  
w/ smoked pancetta, roasted cauliflower puree, black pudding crumb, lovage oil, parsnip crisps & pickled cauliflower.

**Homemade Soup of the Day (v)** £6.5  
w/ warm homemade tuscan bread & Cotswold butter.

**Midnight King Prawns** £8  
crispy panko, w/ chilli & lapsang souchang dipping sauce, oriental style peanut & sesame salad.

**Duck Liver, Wild Mushroom & Truffle Parfait** £8  
w/ marmalade, whipped honey butter & grilled tuscan bread.

**Mulled Pear & Cerney Ash Goats Cheese (v)** £8  
w/ crispy kale, toasted hazelnuts, beetroot powder & carrot gel.

**Slow Braised Pig Cheek** £9  
w/ smoked celeriac puree, crispy haggis bon bons, apple crisp, carrot, red vein sorrel & black truffle foam.

**Whole Cornish Camembert for 2 (v)** £14.95  
baked & glazed with honey. w/ tomato & roast garlic chutney, toasts & fig and sultana biscuits.

## MAIN COURSE

**Slow Braised Blade of Beef** £19.5  
w/ dauphinoise, charred roscoff onion, red wine jus, vichy of baby heritage carrots, cauliflower & shiitake mushroom.

**Chefs Pie of the Day** £14.5  
w/ hot water crust pastry, buttered seasonal vegetables & red wine jus.

**Pavé of Lamb** £18.5  
butternut squash confit, lamb jus & chorizo, butterbeans, sunblushed tomatoes, roquito peppers, cavalo nero & grilled baby leek, basil oil.

**Chicken & Garden Herb Wellington** £17.5  
w/ prosciutto ham, pomme fondant, carrot & fennel puree, purple sprouting, crispy kale, pearl onions, chicken jus & truffle.

**Sunblushed Tomato, Spinach & Parmesan "Kievs"** (v) £15.50  
w/ garlic butter, ratatouille, broad beans, red pepper puree & cavalo nero.

## STEAKS

All of our steaks are sourced locally from Bakers Butchers in Witney. We serve them with House Fries, Roast Mushroom, Onion Rings and a choice of sauce or butter.

*Pink Peppercorn Sauce (LG) - Garlic & Parsley Butter (GF)*

*Bearnaise Butter (GF)*

**8oz Rump (GF)** £18.50  
firmer in texture to a ribeye, but packed with bags of flavour.

**10oz Ribeye (GF)** £24.50  
a classic steak from the rib of the cow. beautiful marbling ensures a rich flavour.

**16oz T bone (GF)** £28.50  
a large steak served on the bone with sirloin on one side & fillet on the other. the best of both worlds.

## BURGERS

**The Windmill Winter Burger** £15  
8oz Aged Beef Burger with Crispy Smoked Bacon, Melted Brie & Cranberry Compote. Lettuce, Onions & House Fries.

**Switch it up:**  
Have Sweet Potato Fries for an extra £1.50

**Beetroot Falafel Burger (V) (VO)** £14  
w/ Halloumi, Harissa Aioli, Lettuce, Tomato, Quick Pickled Red Onions & House Fries.

**Switch it up:**  
Have Sweet Potato Fries for an extra £1.50

## WHIPPED & CHARRED

### SPECIALS

*Please see chefs specials board or ask a member of our team for today's Special.*

**Chefs Pie of the Day**  
w/ Buttered Seasonal Vegetables & Red Wine Jus.

**Catch of the Day**  
Please see specials board, or ask waiter.

**Game**  
Please see specials board, or ask waiter.

## SIDES

**House Fries (V) (LG)** £2

**Sweet Potato Fries (V)** £3.50

**Creamy Mash Potato (V) (GF)** £2.50

**Garlic & Rosemary Roast New Potatoes (V)** £3

**Buttered Seasonal Vegetables (V) (GF)** £3

**Roasted Root Vegetables (V) (GF)** £3.50

Please be aware that our food is cooked from fresh and some dishes take a little more time than others. For information regarding allergens and intolerances, please ask a member of staff before ordering your meal. A discretionary 10% service charge will be added, 100% of which will be paid to our staff.

*(LG) Low Gluten (GF/O) Gluten Free or Gluten Free Option (V) Vegetarian (VO) Vegan Option*