

Spring Menu 2018

Welcome to The Windsor Castle Inn, home to Sadler's Ales.

We pride ourselves on serving deliciously fresh homemade food & perfect pints of craft beer. Served together we believe is a winning combination!

Our welcoming Managers Anne, Emma & Luke are here to look after you and make you feel at home with the help of our friendly and attentive bar and restaurant team.

Andre Pelaud heads up our talented and passionate kitchen team. Andre is from Bordeaux in France and his French influences can be seen throughout the menu. In addition to our British pub classics, you will find fresh fish specials and char grill favourites to enjoy. David Tonks our talented Sous Chef works alongside Andre and together they create our tasty seasonal menus which we serve seven days a week with the help and hard work from our dedicated kitchen team.

We believe in using fresh & fabulous produce from local farms & producers. Our fish is delivered fresh from the markets every morning & if we haven't baked it ourselves, all the bread has arrived freshly from Top Crust bakery in Brierley Hill each morning too.

Our unique offering of Sadler's Ales highlights our passion for quality. At the bar, you will find an exciting selection of craft beer with differing qualities, styles and tastes. We believe in matching our dishes with the perfect craft beer, look out for our recommendations throughout the menu.

Equally important to us we have an extensive wine, spirits and cocktail menu for you to enjoy, we hope you agree there is something for everyone.

And remember we have 4 bed and breakfast accommodation upstairs if you'd like to stay with us over night and wake up to our mega "Brewers Breakfast" & enjoy the full Windsor Castle experience.*

We hope you enjoy your visit and come and see us again soon

Emily & Gareth



Sadler's ales are incorporated within the recipe of this dish



Mellow Yellow

We recommend this Sadler's ale with this dish

STARTERS

Baked in a box (V) - £6.25
Baked Camembert, Served with onion marmalade & artisan bread.



Thin Ice

Homemade Soup of the Day (v) - £5.75
Served with fresh bread & butter.



Hop Bomb

SADLER'S BEER BATTERED CHICKEN
Fillets - £6.50
Served with a sweet chili dipping sauce & mixed leaves. Served with hand cut chips & salad as a main meal for £11.95)



JPA



Garlic Ciabatta Bread - £4.00
Add cheese for - £1.00
A whole oven baked Ciabatta topped with garlic & herb butter.

Crab & Scallop Thermidor - £7.25
Served with mixed leaves & homemade bread



Mellow Yellow

MAINS

PAN FRIED HALLOUMI (v) £11.95
Slices of pan fried Halloumi served with a chick pea puree & twice cooked hand cut chips



Boris Citrov

Spicy corn & cauliflower burger (V) - £11.95
Served in a brioche bun with guacamole, red slaw & hand cut chips.

Butterfly parmesan chicken - £12.95

Served with creamy garlic mushrooms, seasonal vegetables and a choice of dauphinoise or hand cut chips



Mellow Yellow

Homemade Pie of the day - £12.95

Served with seasonal vegetables and your choice of either hand cut chips or creamy homemade mash.

FISH SPECIALS

Pan fried seabass - £13.95
Seabass with tarragon and wholegrain mustard sauce, served with asparagus, peas, seasonal vegetables and a choice of dauphinoise or hand cut chips.



Mellow Yellow

Loin of Cod - £13.95
Served with a seafood ragout, seasonal vegetables and a choice of dauphinoise or hand cut chips. (Contains Mussels)



Thin Ice

FROM THE CHAR-GRILL

8oz Fillet Steak - £21.95
10oz ribeye Steak - £18.95

All served with a grilled tomato, mushrooms, hand cut chips and salad
Add a sauce; Peppercorn, Sadler's Ale Gravy, Shropshire Blue Cheese £3.00

CHATEAUBRIAND
Head Chef Andres signature dish £45.00
Indulge and treat yourself to our 1lb Chateaubriand platter for two to share
Please order 24 hours prior to booking

The Windsor Castle Grill - £18.95
Rump steak, chicken breast, pork chop, pork & leek sausage, gammon, black pudding, grilled tomato & mushrooms topped with a fried egg & served with hand cut chips & salad.

braised Lamb - £18.95

Served with minted Sadlers Ale gravy, creamy mashed potatoes & seasonal vegetables.

All our meat is from Worcestershire and is 28 days matured

Sides - £3.00
'Skin-on' hand-cut Chips

Add cheese for - £1.00

Balsamic drizzled hand-cut Chips

Beer Battered Onion Rings

Garlic Bread

Add cheese for - £1.00

Seasonal Vegetables

Garlic Mushrooms

Buttered Mushrooms

Sauces - £3.00

Sadler's Ale Gravy

Shropshire Blue

Peppercorn

SADLER'S FAVOURITES

The Windsor Castle Burger £11.95

Homemade beef burger served in a floured bun topped with bacon, cheese, lettuce, tomato and gherkins.
Served with hand cut chips & salad

Customise your burger by adding extra toppings for just £1.00 each. Choose from Mature Cheddar, Onion Rings, Mushrooms, Fried Egg, Blue Cheese, Jalapenos, Chorizo, or Black Pudding



Worcester Sorcerer



SADLER'S
Beer Battered Catch of the Day £11.95

Fresh fillet of fish in a crispy beer battered using our own JPA, served with hand cut chips, mushy peas, homemade tartar sauce and a wedge of lemon



JPA



Pork MEDLEY - £13.95
A trio of braised pork belly, pork & leek sausage & grilled pork chop on a bed of creamy mashed potato served with black pudding, cider jus & seasonal vegetables.



Red IPA



Beer Baked Ham & Eggs - £11.95
Hand carved ham baked in our Sadler's ale topped with two free range fried eggs & served with a fresh side salad & hand cut chips



Peakylinder



Black Country Faggots - £10.95
Traditional Black Country Faggots served with our rich Sadler's ale gravy on a bed of creamy mashed potato with mushy peas



Mud City Stout



Sadler's Super food salad (v) - £9.95
A delicious, healthy and satisfying salad of mixed baby leaves dried cranberries, quinoa, chia seed carrots, blueberries, walnuts & pomegranate.
Topped with Feta cheese & an avocado dressing
Add King Prawns £3.00
Add Chicken £3.00
Add Halloumi £3.00