

# Summer Menu 2019

*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 & 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*



This symbol means that Sadler's ales are incorporated within the recipe of this dish



**Mellow Yellow**

This means we recommend this Sadler's ale with this dish

## STARTERS

### PERFECT TO SHARE

Pan fried King prawns (GF) - £7.95  
King prawns pan fried in a homemade mango chutney served with mixed leaves

Homemade Soup of the Day  
(GFo) (v) - £6.35  
Served with fresh bread and butter

Crispy Duck Salad - £7.40  
Slow cooked crispy duck, shredded on a bed of mixed leaves and served with plum sauce

Loaded nachos - £6.95  
Nachos topped with homemade chili con carne, guacamole, sour cream, jalapenos and mature cheddar cheese

Garlic Ciabatta Bread - £4.40  
Ciabatta with homemade garlic butter  
Add cheese for - £1.35

### SADLER'S BEER BATTERED CHICKEN

Fillets - £7.20

Served with a sweet chilli dipping sauce and mixed leaves.


### MAKE IT A MAIN FOR £12.95 SERVED WITH CHIPS AND SALAD

Dusted squid - £7.20  
Deep fried dusted squid served with homemade tartare sauce and mixed

## FISH SPECIALS

Pan fried seabass (GFo) - £14.95  
Seabass coated with tapenade.  
Served with roasted asparagus, peas, chilli and prawns, a chive mash and homemade pesto


Roasted Cod Rogan Josh - £14.95  
Baked cod fillet in a medium spice Rogan Josh. Served with quinoa, barley & lentils or twice cooked hand cut chips

 **SADLER'S BEER Battered Catch of the Day** - £13.50  
Fresh fillet of fish cooked in our Sadler's beer batter. Served with hand cut chips, mushy peas, homemade tartar sauce and a wedge of lemon

 **SADLER'S BEER Battered King prawns** - £16.95  
8 King prawns cooked in our Sadler's beer batter. Served with our twice cooked hand cut chips and salad

## MAINS

### SADLER'S FAVOURITES

 **Beer Baked Ham & Eggs** - £12.95  
Hand carved ham baked in our Sadler's ale topped with two free range fried eggs. Served with side salad and twice cooked hand cut chips

 **Homemade Pie of the day** - £14.25  
Served with seasonal vegetables and your choice of either hand cut chips or creamy homemade mash

**Pork MEDLEY** - £15.25  
Slowly roasted pork belly, black pudding & locally made faggots on a bed of creamy mashed potato or dauphinoise. Served with cider & mustard sauce and seasonal vegetables

**chilli & parmesan chicken** - £14.25  
Butterfly chilli and parmesan chicken with pink peppercorn sauce. Served with dauphinoise or twice cooked hand cut chips & seasonal vegetables

**duck confit** - £16.95  
Slow cooked duck. Served with braised onions, green beans, truffle mash and Sadler's ale gravy

## FROM THE GRILL

8oz Fillet Steak (GF) - £23.25  
10oz ribeye Steak (GF) - £20.50

Both served with a grilled tomato, mushroom, hand cut chips and salad  
Add a sauce; Peppercorn, Sadler's Ale Gravy, Shropshire Blue Cheese  
£3.30

**Windsor Castle Grill** - £20.25  
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

**Windsor Castle Burger** - £13.25  
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 £1.35 each. Choose from Mature Cheddar, Onion Rings, Mushrooms, Fried Egg, Blue Cheese, Jalapenos, Chorizo, or Black Pudding

## VEGETARIAN OR VEGAN

Halloumi wedges (GFo) (v) - £12.95  
Deep fried halloumi wedges served with hot houmous, pomegranate seeds and pitta bread

Roast butternut squash (GF) (Ve) - £11.95  
Roasted butternut squash. Served with salsa Verde, quinoa and salad

Super food salad (GFo) (v) (Ve) - £11.25  
A delicious, healthy and satisfying salad made with seasonal ingredients. Please ask for today's selection  
Add King Prawns £3.30  
Add Chicken £3.30  
Add Halloumi £3.30

### DAILY VEGAN SPECIAL

Our chefs have been working hard to create new and exciting vegan dishes. Please ask the team for today's vegan special

### DAILY SPECIAL

There is nothing our chefs enjoy more than creating new dishes. Whether it be sumptuous salmon, rich risotto or luscious lamb. Ask our team what today's special is


### HEAD CHEF ANDRÉ'S SIGNATURE DISH

**CHATEAUBRIAND (GFo)** - £49.50  
Indulge and treat yourself to our 1lb Chateaubriand platter for two to share. Served with twice cooked hand cut chips, salad and our homemade steak sauce  
**Must be preordered 24 hours prior to RESERVATION DATE**

(GF) - gluten free  
(GFo) - gluten free option available  
(v) - vegetarian  
(Ve) - vegan  
(Ve) - vegan option available

## SIDES (v)

'Skin-on' hand-cut Chips £3.50  
Add cheese for - £1.35  
Balsamic drizzled hand-cut Chips £3.75

 **Beer Battered Onion Rings** £3.75  
Garlic Bread £3.50  
Add cheese for - £1.35  
Seasonal Vegetables (GF) £4.50  
Dauphinoise Potatoes (GF) £4.50  
Garlic Mushrooms (GF) £3.75  
Buttered Mushrooms (GF) £3.50

### SAUCES -£3.30

 **Sadler's Ale Gravy**  
Shropshire Blue (GF)  
Peppercorn