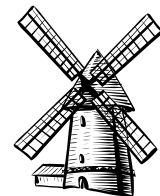


Do you have any allergies? Full allergen information is available for all dishes. Please ask a team member before you order your food and drink, as menus do not list all ingredients. We have taken all reasonable steps to avoid the unintentional presence of allergens. However, we cannot fully guarantee that products are '100% free from' allergens



THE WINDMILL

Comfort Food

Yorkie Wrap (v available) 15.5

A giant Yorkshire pudding loaded with your choice of Beef & Horseradish, Grilled Chicken or Veggie Roast, served with roast potatoes, red cabbage, a sage-and-onion stuffing ball and plenty of rich gravy.

Chicken or Halloumi Kebab (v available) 15.5

Tender marinated chicken (or halloumi) chargrilled on skewers, served with fresh salad, warm flatbread and a drizzle of garlic mayo.

Giant Cheesy Chip Butty (v) 10.0

Top it off with chilli beef or BBQ pulled pork +2.50
Stone Oven Baked Baguette stuffed with golden triple-cooked chips and Taw Valley Cheddar cheese

Homemade Sausage Roll 10.0

Warm homemade sausage and chutney roll served with with golden triple-cooked chips, and classic baked beans

Stilton & Broccoli Quiche 10.0

Warm homemade quiche served with with golden triple-cooked chips, and classic baked beans

Ploughman's Platter (v available) 17.0

A hearty Ploughman's spread of mature Cheddar, ham, homemade sausage roll, pickles, chutney, crisp salad and crusty bread

Burger Bar

All served in a soft glazed bun with cheese, lettuce, chopped onion and gherkin salsa, with golden triple-cooked chips and house slaw.
Add beer battered onion rings £3.0

Breadsall Burger 15.5 (v/ve available)

Choose; Double beef & bacon burger, chicken breast & bacon or plant based burger

Dirty Derbyshire Burger 18 (v available)

Double juicy beef patty stacked high with smooth tangy Derbyshire blue cheese grilled tomato and sautéed mushrooms.

The Oink & Moo Burger 17.0

Double beef burger with bacon and pulled pork

The HOT one 17.0

Double beef burger with bacon, Jalapeños and Frank's RedHot sauce.

Surf N Turf Burger 18.0

Double beef burger with bacon and garlic-kissed prawns tossed in sizzling butter

Hand-stretched Sourdough Pizza

Classic Margherita 10.0

Italian Pepperoni 12.0

Mediterranean Vegetable 12.0

Chicken & Mixed Peppers 12.0

Halloumi, hot honey & pecan nuts 12.0

Bar Menu

Small Plates 6.50 Each or 3 for £15

Chorizo & hot honey

Chicken Liver Pâté

Halloumi fries served with sweet chili jam (v)

Birra Moretti battered fish bites with a rich tartare sauce

Mac & cheese croquettes. with tomato salsa (v)

Southern-fried chicken strips, with garlic mayonnaise or very hot chilli sauce

Golden triple-cooked chips topped with Cheddar & Stilton (v) or beef chilli (ve available)

Whitby wholetail scampi with a rich tartare sauce

Beef chilli nachos with creamy garlic & herb sauce topped with cheese (ve available)

Beer battered onion rings, with trio of dips (v)

Cheesy garlic pizza bread (v)

Garlic Prawns

Something sweet

Boozy baby Guinness chocolate brownie sundae (v) 9.5

Chocolate brownie bites, sticky toffee fudge ice cream, Baileys and Tia Maria

Salted caramel chocolate brownie 5.5 (v)

with vanilla ice cream

Add a miniature bottle of Baileys Irish Cream or Tequila Rose strawberry cream liqueur £3.50

Raspberry & White Chocolate Roulade 5.5 (v)

Hand-rolled meringue roulade filled with whipped dairy cream, raspberry sauce and white chocolate pieces.

Classic sticky toffee pudding 5.5

with double cream vanilla Ice Cream or West Country cream and vanilla custard

Add a miniature bottle of Baileys Irish cream 3.5

Warm homemade waffle stack (v) 5.5

layered with amaretto and black cherry ice cream, drizzled with Twix toffee sauce and finished with crunchy KitKat pieces.

Chocolate lovers trio (v) 6.5

Mini salted caramel chocolate brownie, baked chocolate cheesecake and Bluebells devilishly chocolate ice cream

Artisan Four-Cheese Board (v) 10.0

Indulge in four hand-selected cheeses, each matched with a complementary bite to create a perfect harmony of flavour and texture, Served with cheese biscuits and our luscious homemade cheese chutney

- Crumbly English Stilton kissed with golden honey and rich fruit cake for a sumptuous sweet-and-savoury finish
- Velvety French Brie, mellow and creamy, paired with plump grapes for a refreshing lift
- Tangy Soignon Goat's Cheese, enhanced by the natural sweetness of fig
- Mature Taw Valley Cheddar, sharp and full-bodied, offset by crisp apple, crunchy celery