



Enjoy a chilled glass of
Champagne to start your
taste buds off £11.5



THE WINDMILL Sunday Menu

2 COURSES FOR 25.0 – 3 COURSES FOR 30.0

Starters

Classic Prawn Cocktail

Succulent Atlantic prawns layered on a bed of crisp lettuce, celery, apple, drizzled with a tangy Marie Rose sauce and rustic granary bread

Homemade Soup of the day (v, Ve option)

Served with a wedge of rustic granary bread

Chicken Liver Pâté

Smooth, creamy pâté, accompanied with a homemade blackberry & red onion chutney, served rustic granary bread

Goat's Cheese and Fig Salad (v)

Creamy goat's cheese paired with luscious figs, toasted pecans, balsamic drizzle and golden honey, served with a wedge of rustic granary bread

Sunday Roast

All served with roast potatoes, red cabbage, tenderstem, roasted carrots, parsnips, homemade Yorkshire pudding and gravy

Hazlewood Derbyshire Beef

Roast pork, apple sauce

Roast chicken, Sage, red onion and blackcurrant stuffing

Roast Gammon

Roast Lamb, mint sauce

Trio of meat Hazlewood Derbyshire Beef, Roast Pork and Roast Chicken +5.0

Vegan Mince pie (Ve)

Kids Roast

Choose a smaller version of our roast for the little ones, 8.0

Sides

Giant pigs in blankets 4.5 | Cauliflower & leek cheese 4.5 | Sage, red onion and blackcurrant stuffing 3.5

Puddings

Serving luxury artisan ice cream from Bluebell farm park just 3 miles away

Boozy baby Guinness chocolate brownie sundae (v) +4.0

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

Classic sticky toffee pudding

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

Add a miniature bottle of Baileys Irish cream 3.5

Salted caramel chocolate brownie, vanilla ice cream (ve available)

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

Raspberry & white chocolate cheesecake

Add a miniature bottle Tequila Rose strawberry cream liqueur 3.50

Artisan Four-Cheese Board +5.0

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

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