

LEAF

RESTAURANT

Feed the soul!

Fresh... Colourful... Indulgent... Exciting

LEAF AMUSER

Marinated Provencal Olives (V, VE, GF)	4.50
Super seed artisan bread selection (V, VE) Cold pressed olive oil and aged balsamic	5.00
Shot of chilled gazpacho soup infused with lemon grass (DF, GF, VE) Infuse with summer vegetables, served with watermelon	3.50
Great Britain favourite chipolatas (3 pc) Glazed with honey and mustard	4.50

APPETISER

Seasonal soup of the day (V, GF, VE) Warm bread roll, butter	7.50
Seared scallops with caviar (GF) Curried cauliflower puree, crispy pancetta	13.50
Grilled octopus (GF) Served with a shaved fennel & cucumber salad, capers	10.50
Tempura calamari Lemon and garlic mayonnaise	7.50
Grilled asparagus with heritage tomato salad (V, GF) Soft egg, red pepper coulis, and basil oil, béarnaise sauce	9.50
Japanese style vegan gyoza (VE) Steamed or fried. Served with soy, chilli, lime sauce	9.50
Baked camembert (V)	9.50

BUILD YOUR OWN SALAD

Vietnamese salad (V, VE, GF) Glass noodles, crispy lotus root, radish, spring onion, julienne of carrot, peppers, micro coriander, soy lime & chilli dressing	10.50
Superfood signature Leaf salad (V, VE, GF) Red & white quinoa, beetroot, avocado, sunflower seeds, pomegranate, blueberries, cherry tomatoes, fresh chilli, citrus dressing	10.50
Boost your strength by adding the below protein to your salad:	
Cajun roast chicken (GF)	4.50
Grilled peri peri tofu (GF, VE)	5.50
Five grilled garlic chilli tiger prawns (GF)	7.50
Baked Scottish salmon steak (GF)	6.50

MAIN DISHES

Fully loaded burger Melted Westcombe cheddar cheese, smoked streaky bacon, gherkins, lettuce, tomato, truffle infused mayonnaise, burger relish, red cabbage slaw, toasted brioche bun, skin on fries	16.50
Beyond meat jackfruit burger (V, VE) Avocado, burger relish, lettuce, tomato, vegan coleslaw, vegan brioche bun, sweet potato fries	14.50
Grilled 8oz sirloin steak Sautéed garlic & thyme field mushrooms, cherry tomatoes on the vine, watercress, stealth skin on fries	25.50

MAIN DISHES

Grilled 6oz fillet steak Sautéed garlic & thyme field mushrooms, cherry tomatoes on the vine, watercress, stealth skin on fries Add béarnaise, peppercorn, or red wine sauce	27.50 3.50
Grilled tandoori style lamb cutlet (GF) Crushed curried Jersey Royals, minted green pea puree, baby radish, pomegranate seeds, mint yoghurt, mango chutney.	21.50
Chef's special butter chicken (GF) Aromatic spiced basmati rice, baby naan, mini poppadoms	18.50
Tempura cod & chips Buttered green peas, tartar sauce, sweet potato fries	16.00
Seared sea bass (GF) Slow cooked Truffle potato, seasonal green, Avruga caviar, lemon cream sauce	20.50
Roasted Scottish salmon (GF) Pickled beetroot, wilted curly kale, micro pea shoots, béarnaise sauce	19.50
King prawn linguini Five Chilli & garlic marinated king prawns, chilli infused soy lime sauce	20.50
Vegan Thai green curry (GF, VE) Silky tofu, crispy lotus root, sticky rice	14.50
Beetroot & Asparagus Spear Risotto (V) Goat cheese, micro cress. Vegan risotto is available on request	14.50

SIDES

Pomegranate & leaf salad with truffle dressing (V)	3.50
Sautéed curly kale & spinach (V, VE, GF)	4.50
Buttered petits poi's	3.50
Skin on fries (V)	3.50
Tempura onion rings (V)	4.50
Sweet potato fries (V, VE)	4.50

DESSERTS

The Mess at Leaf (V, GF) Strawberries, raspberry coulis, broken meringue, Chantilly cream	7.50
Lemon and raspberry posset (GF) With buttered short	7.00
Mango & pineapple carpaccio (VE, GF, DF) Served with vegan ice cream & toasted coconut	6.50
Molten chocolate surprise (V) Charred orange segments, dark chocolate sauce & mixed summer berries	10.00
Selection of British artisan cheeses (V) Westcombe Cheddar, Somerset Brie, Colston Bassett Stilton. Served with crackers, grapes & quince jelly	10.50
Selection of Ice cream & sorbet (V, VE, GF)	6.50

Please ask your server for our allergen matrix. Please inform your server of any allergies or intolerances prior to placing your order.
Local beers from Windsor & Eton Brewery, Lovibonds Brewery, Henley Tutts Chump Ciders from Bradfield. Succulent wines from Stanlake Park, Twyford.
All prices are in GBP (£) Sterling. VAT is included at the current rate. A discretionary service charge of 12.5% is applied to all bills.

V - Vegetarian VE - Vegan GD - Gluten Free DF - Dairy Free

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