Winter Menu 2020

Home to our brand-new Printworks Brewery. We pride ourselves on serving deliciously fresh homemade food and perfect pints of craft beer. Served together we believe is a winning combination!

Our welcoming Managers are here to look after you and make you feel at home.

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.

David Tonks our talented Sous Chef works alongside Andre and together they create our tasty seasonal menus which we serve seven days a week.

At the bar you will find an exciting selection of craft beer with differing qualities, styles and tastes. Along with our extensive wine, spirits and cocktail menu.

Equally important to us we have a range of gin available at the bar or upstairs in our Dr Hardwicke's gin emporium.

And remember, we have our 4^{*} bed and breakfast accommodation upstairs if you'd like to stay with us over night and wake up to a 'brewer's breakfast' and enjoy the full Windsor Castle experience.

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

Emily and Gareth



PAN FRIED SCALLOP, BEER BATTERED KING PRAWN

Served with spicy avocado puree and fennel salad-£8

HOMEMADE SOUP OF THE DAY

(GFO) (V) - £6.35

Served with fresh bread and butter

CRISPY DUCK SALAD

Slow cooked crispy duck, shredded on a bed of mixed leaves and served with plum sauce **-£7.45**

PRINTWORKS BEER BATTERED CHICKEN FILLETS

Served with a sweet chili dipping sauce and mixed leaves – £7.45

STICKY CHICKEN WINGS - £5.75

Chicken wings marinated in a sticky hot & spicy sauce

WINDSOR CASTLE FAVOURITES

BEER BAKED HAM & EGGS - £12.95

Hand carved slices of ham baked in our Printworks craft beer, topped with two free range fried eggs. Served with side salad and twice cooked hand cut chips

HOMEMADE PIE OF THE DAY - £15.25

Our homemade pies are what we like to call 'A proper pie' made with a short crust pastry bottom & top. All our pies are made daily & are served with seasonal vegetables and your choice of either hand cut chips or creamy homemade mash

CHEF MEDLEY - £15.95

Slowly roasted pork belly, locally made faggot & a mini pork, leek & apple pie topped with creamy mashed potato. Served with our homemade cider & mustard sauce

FISH & CHIPS – £13.50

Fresh fillet of fish cooked in our beer batter. Served with hand cut chips, mushy peas, homemade tartar sauce and a wedge of lemon

PARMESAN BREADED CHICKEN- £14.25

Butterfly parmesan breaded chicken with a mushroom truffle sauce. Served with new potatoes or twice cooked hand cut chips & seasonal vegetables

SLOW COOKED SHORT RIB OF BEEF - £16.95

Braised in a rich rioja & shallot sauce, served with creamy mashed potato & seasonal vegetables

PRINTWORKS BEER BATTERED FAVOURITES

Crispy beer battered strips of chicken – £13.25

Or 6 King prawns cooked in our Printworks beer batter - **£15.95**

Served with a sweet chili dipping sauce, our hand cut chips & mixed leaves

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

FISH SPECIALS

PAN FRIED SEABASS (GF) - £14.95

With brown shrimp, capers, stem broccoli & a garlic butter. Served with crushed new potatoes.

ROASTED COD ROGAN JOSH (GFO) -£14.95

Baked cod fillet in a medium spice Rogan josh sauce. Served with coconut rice & flat bread.

PLANT KITCHEN 🔺

LENTILS, CHICKPEA & BUTTERNUT SQUASH CURRY (VE) -£11.95

Homemade medium spiced aromatic curry with lentils, chick peas & butternut squash served with coconut rice & flat bread.

BEETROOT SALAD (GFO) (V) - £11.25

Mozzarella with smoked beetroot on a bed of mixed leaves topped with toasted seeds. Add King Prawns £3.30 Add Chicken £3.30

JACK FRUIT

FROM THE GRILL 80Z FILLET STEAK (GF)- £23.25 100Z RIBEYE STEAK (GF) - £20.50

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

WINDSOR CASTLE GRILL - £20.25

An ultimate selection of 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



LOADED NACHOS (VO) - £8.50

Nachos topped with homemade chili con carne, guacamole, sour cream, jalapenos and mature cheddar cheese

GARLIC CIABATTA BREAD (V) - £5.40

Ciabatta with homemade garlic butter Add cheese for **- £1.35**

OVEN BAKED CAMEMBERT (V) - £10

Warm oven baked camembert to share served with apple & fig chutney & artisan bread

SIDES

'Skin-on' hand-cut Chips £3.50 Add cheese for – £1.35 Add truffle oil & Parmesan shavings £1.85 Balsamic drizzled hand-cut Chips £3.75 Beer Battered Onion Rings £3.75 Garlic Bread £3.50 Add cheese for – £1.35 New Potatoes £3.50 Seasonal Vegetables (GF) £4.50 Garlic Mushrooms (GF) £3.75 Buttered Mushrooms (GF) £3.50 SAUCES – £3.75 Printworks Ale Gravy, Shropshire Blue Peppercorn (GF) (GFO) (VE) – £11.25 Please ask the team for today's vegan special



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. PRE ORDER FOR YOUR NEXT VISIT 24 HOURS NOTICE REQUIRED

WINDSOR CASTLE BURGER - £13.25

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

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

(GF) - Gluten free (GFO) - Gluten free option available (v) - Vegetarian (VO) - Vegetarian option available (Ve) - Vegan (VEO) - Vegan option available