

Winter Menu 2020

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 & Aiden 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

BAKED CAMEMBERT (V) (GF) - £7.95

Warm oven baked camembert served with apple and fig chutney and artisan bread

HOMEMADE SOUP OF THE DAY (GFO) (V) - £6.35

Served with rustic bread and butter

CRISPY DUCK SALAD - £7.40

Slow cooked shredded crispy duck, served on a bed of mixed leaves with a rich plum sauce

LOADED NACHOS - £8.50

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

GARLIC CIABATTA BREAD - £4.40

Ciabatta loaf topped with our homemade garlic butter
Add mature cheddar cheese - £1.35

BEER BATTERED CHICKEN FILLETS £7.40

Our craft beer battered chicken fillets are served with a sweet chilli dipping sauce and mixed leaves.

MAKE YOUR BEER BATTERED CHICKEN A MAIN £13.25

Served with skin on hand cut chips and salad

MAINS

SADLER'S FAVOURITES



BEER BAKED HAM & EGGS - £12.95

Hand carved slices of ham baked in our craft beer and served with two fried eggs, a 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 mashed potato

SEASONAL MEDLEY - £15.95

Slowly roasted pork belly with crispy crackling, baby faggot & locally sourced venison sausage served on a bed of our creamy mashed potato. Served with a rich homemade cider & mustard sauce and seasonal vegetables

ROGAN JOSH CHICKEN - £14.95

Chicken supreme filled with a homemade spinach mousse, topped with our homemade Rogan Josh style sauce with tomatoes, peppers and onions. Choose from either coconut rice or hand cut chips

FISH SPECIALS

PAN FRIED SEABASS - £14.95

Served with pumpkin gnocchi, homemade leek puree and a vermouth cream sauce

BAKED LOIN OF COD - £14.95

Served With a chorizo cassoulet & lemon pesto



SADLER'S BEER BATTERED CATCH OF THE DAY - £13.50

Fresh fillet of fish cooked in our craft 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

Six King prawns cooked in our famous craft beer batter with sweet chilli dipping sauce. Served with our twice cooked hand cut chips and salad

FRITTO MISTO FOR TWO TO SHARE £23.95

An exceptional selection of fresh fish, calamari, king prawns deep fried in our famous craft beer battered served with a selection of dips & hand cut chips

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 homemade sauce; Peppercorn, Sadler's Ale Gravy, Shropshire Blue Cheese
£3.75

WINDSOR CASTLE GRILL - £20.25

A great selection of Rump steak, chicken breast, pork chop, sausage, gammon, black pudding, grilled tomato & mushrooms topped with a fried egg & served with hand cut chips & salad

WINDSOR CASTLE BURGER - £13.25

Homemade gourmet 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

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

Garlic Mushrooms (GF) £3.75

Buttered Mushrooms (GF) £3.50

Homemade Sauces £3.75



Craft beer Gravy
Shropshire Blue (GF)
Peppercorn

VEGETARIAN OR VEGAN

TIKKA HALLOUMI (GFO) (V) - £12.95

Tikka infused halloumi wedges served with a spicy yogurt dip, homemade coriander humous & flat bread

LENTILS, CHICKPEA & BUTTERNUT SQUASH CURRY - £12.95 (VE)

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

HEAD CHEF ANDRE'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

PRE ORDER FOR YOUR NEXT VISIT
24 HOUR'S NOTICE REQUIRED

(GF) - GLUTEN FREE
(GFO) - GLUTEN FREE OPTION AVAILABLE
(V) - VEGETARIAN
(VE) - VEGAN
(VEO) - VEGAN OPTION AVAILABLE

There is nothing our chefs enjoy more than creating new dishes. Please ask our team for today's specials