

## Starters

**Duck, orange & brandy pate** / £8.95  
Served with crusty bread & chutney

**Sharing camembert** / £16.50 (V)  
Melted warm camembert for two. Studded with  
Herbs served with crusty rolls

**Breaded Whitebait** / £8.50  
With tartare sauce, baby leaves & lemon

**Deep fried prawns** / £8.95  
With sweet chilli sauce

## Sunday Roast

**Roast Topside of Beef** / £20.95 (GFIA)  
Roasted potatoes, Yorkshire pudding, cauliflower  
cheese, panache of vegetables, chef's gravy

**Half Roast chicken** / £19.00 (GFIA)  
Roasted potatoes, pigs in blankets, Yorkshire  
pudding, cauliflower cheese, panache of  
vegetables, chef's gravy

**Roast loin of Pork** / £18.50 (GFIA)  
Roasted potatoes, Yorkshire pudding, stuffing,  
cauliflower cheese, panache of vegetables, chef's  
gravy

**Roast leg of lamb** / £22.95 (GFIA)  
Roasted potatoes, Yorkshire pudding, cauliflower  
cheese, panache of vegetables, chef's gravy

**Nut Roast** / £17.95 (V) (GF) (VGIA)  
Roasted potatoes, Yorkshire pudding, cauliflower  
cheese, panache of vegetables, chef's gravy

## More Mains

**100% plant power burger** / £16.95 (V)  
(VGIA) (GFIA) Served with homemade red  
onion chutney, tomato, lettuce, toasted  
brioche served with house fries

**Wholetail breaded scampi** / £17.45  
Served with house fries, salad & tartare sauce

## Little Ones

For our guests aged under 12 years

**Small Plate Roast** / £10.50 (GFIA)  
roast pork with all the  
trimmings

**Fish fingers** / £8.50  
served with chips

**Cheese & tomato pizza** / £8.50 (V)  
served with chips

## Puddings

### **New York baked Cheesecake / £8**

With red berry compote and a scoop of vanilla ice cream

### **Cookie dough & chocolate chip sundae / £8.95 (V)**

(GFIA)

100% vegan plant based cookie dough & chocolate chip ice cream with biscotti biscuit and caramel.

### **Belgium Waffles / £8.50**

Served with lashings of chocolate & caramel sauce with vanilla ice cream

### **Triple chocolate fudge cake / £8.75**

Served warm with vanilla ice cream

### **Chocolate fudge brownie / £8.50**

Served warm with vanilla ice cream

### **Sticky Toffee Pudding / £8.50**

Served warm with vanilla ice cream

### **Millionaires Tart/ £8.50 (V) (GF)**

served with vanilla ice cream

### **Homemade bread & butter pudding / £8.50**

served warm with custard

### **Mango, lime & coconut cheesecake / £8.50**

served with vanilla ice cream

V = vegetarian

GF = gluten free

GFIA = gluten free ingredients available

VGIA = vegan ingredients available

## Ice Cream & Sorbet

Vanilla

Salted caramel

Strawberry

Chocolate

Lemon sorbet

Mango sorbet

Vegan vanilla ice cream (VG)

one scoop / £4.25

two scoops / £4.75

three scoops / £6.25

### **Please note:**

**We are very short staffed at this time and all meals are produced fresh to order. As such waiting times may be longer.**

**We add a discretionary 7.5% service charge to all bills, this can be removed at your request.**

You are welcome to bring a celebration cake. However, we implement a £3.50 per person cover charge if consumed on the premises. This charge is waived if a dessert is ordered from our menu. (this excludes single scoop ice cream orders). Thank you.

**Please be allergy aware! Advise your sever of any allergies you may have when ordering.**

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