

**WINDSOR** <sup>A</sup><sub>R</sub><sup>M</sup><sub>S</sub>



## TO START

<p><b>Prawn Crisps</b> 5 Smoky Furikake</p> <p><b>Veggie Samosas</b> <b>V8/5</b> Peas, Potatoes, Garlic</p> <p><b>N Onion Pakora</b> <b>V, GF</b> 8 North Indian Spiced, Tamarind</p>	<p><b>N Spring Pea and Mint Soup</b> 9 Grilled Bread</p> <p><b>N Baked Camembert</b> <b>V, CN</b> 13 Grilled Stone Fruit, Walnut, Wildflower Honey, Toast</p> <p><b>N Fried Cauliflower Najib</b> <b>V, GF</b> 9 Lemon Juice, Zhoug</p>	<p><b>N Sticky Chicken Wings</b> 13 Sweet and Spicy Sauce, Fried Garlic</p> <p><b>Lamb Hushwie</b> <b>CN</b> 14 Spiced Lamb, Cashew Hummus, Yoghurt</p> <p><b>N Mezzedes</b> <b>V, CN</b> 12 Cashew Hummus, Koanisti, Tzatziki, Pita</p>	<p><b>N Fattoush Salad</b> 14 Lemon Vinaigrette, Cherry Tomato, Feta, Cucumber, Pita Chips, Mint <i>Add Chicken</i> 5</p> <p><b>Classic Caesar</b> <b>P</b> 16 Whole Leaf Romaine, Bacon, Parmesan, Egg <i>Add Chicken</i> 5</p>
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## TO FOLLOW

### BUN & BREAD *(With Chips or Side Salad)*

<b>Hot Corned Beef Bap</b>	18
<i>English Cheddar, Sauerkraut, Russian Dressing, Brioche</i>	
<b>The Burger</b>	18 <i>single</i>   23 <i>double</i>
<i>220g Grass Fed Angus Beef, Aged Cheddar, HP Mayo, Brioche</i>	
<i>Add Egg / Bacon</i>	2
<b>N The Lamb Burger</b>	19 <i>single</i>   24 <i>double</i>
<i>220g, Kopanisti, Ale &amp; Onion Jam, Pickled Angouri, Brioche</i>	
<i>Add Egg / Bacon</i>	2
<b>N The Kebab</b>	<b>CN</b> 20
<i>Chicken Tikka, Spicy Lamb, or Falafel with Cashew Hummus, Tomato, Tzatziki, Feta, Dressed Greens, Wholewheat Pita</i>	

### PUB GRUB

<b>Beer Battered Atlantic Cod &amp; Chips</b>	18
<b>Bangers &amp; Mash</b>	<b>P</b> 19
<i>Cumberland Sausage, Braised Onion Gravy, Buttered Peas</i>	
<b>Full English Fry up</b>	<b>P</b> 18
<i>Sunnyside Eggs, Mushrooms, Sausage, Back Bacon, Beans</i>	
<b>Everyday Beef Rib-eye Roast</b>	28
<i>Broccolini, Carrots, Roasties, Red Wine Jus</i>	
<b>Turkey and Ham Pie</b>	<b>P</b> 21
<i>Chicken Gravy, Brown Butter Peas, Chips or Mash</i>	
<b>Beef and Ale Pie</b>	24
<i>Beef Jus, Brown Butter Peas, Chips Or Mash</i>	
<b>Shepherd's Pie</b>	20
<i>Aged Cheddar Topped Mash</i>	

### MAINS

<b>N Fisherman's Stew</b>	26
<i>Seabass, Prawn, Mussels, Beer, Butter, Bread</i>	
<b>Pappardelle Al Ragù</b>	22
<i>Braised Beef, Tomatoes, Olive Oil</i>	
<b>Grilled Seabass</b>	25
<i>Toasted Farro, Tzatziki, Kale</i>	
<b>Yogurt Braised Salmon</b>	<b>GF, CN</b> 26
<i>Foraged Mushrooms, Frisee, Walnut</i>	
<b>N Overnight Lamb Shank</b>	26
<i>Harra Spice, Creamed Corn Bulgar</i>	

### TO SHARE

<b>N Braised Berkshire Pork Belly</b>	<b>P</b> 28
<i>(300g) Roasted Apple, Pickled Mustard</i>	
<b>Overnight Bone-in Beef Short Rib</b>	32
<i>(350g) Charred Onion, Truffle, Red Wine Jus</i>	

## FROM THE FLAMES

Australian 90-day aged grass-fed angus beef. Served with portobello mushroom confit, blistered heirloom cherry tomatoes, and chimichurri.

Choice of Red Wine Jus, Green Peppercorn Jus, Classic Pub Gravy, Roasted Chicken Jus, or Zhoug Sauce.

*Add Truffle to Sauce +2*

Sirloin 220g	24	<b>N Tenderloin Fillet</b> 200g	33	<b>N Ribeye</b> 250g	31	Duroc Pork Chop	19
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## SIDE ORDERS

Assorted Bread & Butter	<b>V</b> 3	Creamy Mash	<b>V, GF</b> 4	Mustard New Potatoes	<b>V, GF</b> 5
Chips	<b>V, GF</b> 3	Mushy Peas / Garden Peas	<b>V, GF</b> 4	<b>N Roasted Heirloom</b>	<b>V, GF, CN</b> 6
Windsor Coleslaw	<b>V, GF</b> 3	Braised Kale, Lemon, Olive Oil	<b>V, GF</b> 5	<b>N Broccolini, Sherry, Pinenut Pangrattato</b>	<b>V, CN</b> 6

## DESSERTS

Sticky Date Pudding,	10	<b>N Chocolate Bread &amp; Butter Pudding</b>	10	Eton Mess	<b>GF</b> 10	Cookies & Milk	6
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**N** New Item | **P** Contains Pork | **V** Vegetarian Option | **GF** Gluten-free | **CN** Contains Nuts | **S** Spicy

All prices quoted are subjected to prevailing GST. A 5% F&B service charge will be applicable to payments made by credit card.

Last order at 9:30pm.

## ASIAN SPECIALTIES

### MAINS

(Served with Steamed Rice)

<b>Sweet &amp; Sour Fish/Pork</b> Pineapple, Lychee	<b>P</b> 17
<b>Salted Egg Chicken/Prawn</b> Curry Leaves, Chilli	<b>S</b> 17 / 24
<b>Beef &amp; Ginger</b> Spring Onion, Soy	19
<b>Fresh Tiger Prawns</b> Sambal, Lime Leaves, Lemongrass	24
<b>N Zi Char Style Fried Fish Soup</b> with Steamed Rice or Bee Hoon	14

### RICE

<b>Indonesian Nasi Goreng</b> Wok-Fried Rice, Prawns, Green Peas, Fried Anchovies, Sambal Belacan, Fried Egg and Chicken Wing	<b>CN</b> 14.50
<b>Mui Fan (Braised Rice)</b>	
Seafood, Egg and Vegetables in Oyster Sauce	15
Sliced Beef, Egg and Vegetables in Oyster Sauce	16

### NOODLES

<b>Char Kway Teow</b> Wok-Fried Flat Rice Noodle with Beansprouts and Chives	
Seafood, Chinese Sausage in Dark Sweet Sauce	<b>V</b> 13.80
Marinated Sliced Beef	14.50
<b>Prawn Hokkien Noodle</b> Wok-Fried Hokkien Noodle with Pork Belly, Prawns, Squid, Beansprouts and Chives	<b>P</b> 13.80
<b>Stir-Fried Hor Fun</b>	
Seafood, Egg and Vegetables in Oyster Sauce	14
Sliced Beef, Egg and Vegetables in Oyster Sauce	15
Sliced Fish, Chinese Chives and Beansprouts	16

## INDIAN CORNER

Not available from 3pm to 5:30pm, Monday to Friday.

### SPECIALTY RICE

<b>Pulao Rice</b> Basmati Rice cooked with Ghee and Indian Spices	5.20
<b>Plain Basmati Rice</b>	3.80
<b>Fragrant White Rice</b>	3

### BREAD FROM THE TANDOOR

<b>Plain Naan</b>	3.50
<b>Garlic Naan</b>	4.50
<b>Butter Naan</b>	4
<b>Tandoori Roti</b>	4.80

### INDIAN YOGHURT

<b>Cucumber and Mint Raita</b> Natural Yoghurt mixed with Cucumber, Mint and Roasted Cumin Seeds	<b>V</b> 4.80
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### VEGETARIAN

<b>Palak Paneer</b> Fresh Spinach Puree and home-made Cottage Cheese cooked with Onions, Tomatoes and Spices	<b>V, GF</b> 13.50
<b>Dal Makhani</b> Black Lentils cooked overnight on Charcoal, Tempered with Cumin Seeds, Onions, Tomatoes, Butter and Cream	<b>V, GF</b> 12.50
<b>Aloo Gobi</b> Cauliflower and Potato Wedges cooked with Indian Spices in Onion and Tomato Gravy	<b>V, GF</b> 12

### MAINS

<b>Prawn Masala</b> Tiger Prawns cooked with Onions, Tomatoes, Green Pepper and Indian Spices	<b>CN</b> 18
<b>Murg Makhani</b> Tandoori Chicken Tikka double cooked in Butter and Cream Tomato Sauce	<b>GF</b> 17
<b>Chicken Kadhahi</b> Boneless Chicken cooked, with Onions Tomatoes, Green Pepper and Traditional Kadhahi Spices	<b>GF</b> 16
<b>Lamb Rogan Josh</b> Boneless Lamb Cubes cooked in Chef's Special Recipe garnished with Coriander	<b>GF</b> 17
<b>Lamb Madras</b> Onions, Tomatoes, Curry Leaves, South Indian Spices	<b>GF, S</b> 17.50

### TANDOOR TEMPTATIONS

<b>Murg Tikka</b> Boneless Chicken Cubes marinated with Yoghurt and Ground Herbs	<b>GF</b> 13.50
<b>Gulati Sheekh</b> Minced Lamb and Chicken Skewers, mixed Indian Herbs and Ground Spices	<b>GF</b> 14.50

### CHEF'S SPECIALTY SET MEAL

<b>Aloo Gobi Set</b> Aloo Gobi and Mint Raita served with Pulao Rice, Plain Naan and Tandoori Papad	<b>V</b> 19
<b>Palak Paneer Set</b> Palak Paneer and Mint Raita served with Pulao Rice, Plain Naan and Tandoori Papad	<b>V</b> 20.50
<b>Lamb Rogan Josh Set</b> Lamb Rogan Josh and Mint Raita served with Pulao Rice, Plain Naan and Tandoori Papad	22.50
<b>Murg Makhani Set</b> Murg Makhani and Mint Raita served with Pulao Rice, Plain Naan and Tandoori Papad	22.50

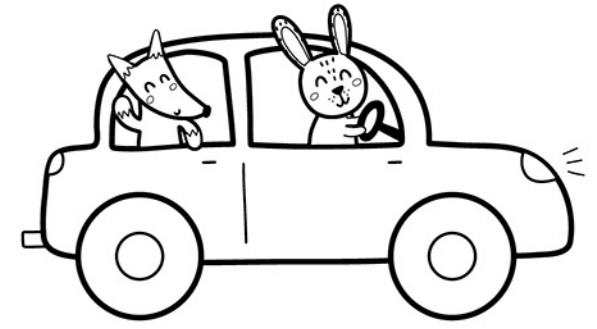
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# Windsor Arms Kid's Menu

			
Cheezy Noodles		8	
Braised Beef Pasta		10	
Fish & Chips		10	
Chicken Fingers & Chips		10	
Cheeseburger & Chips		12	
Bangers & Mash		12	
Half English Breakfast		12	



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