



ROYAL WINDSOR RACECOURSE

1866 RESTAURANT Sample Menu

STARTERS

LEEK & POTATO SOUP

Chive Crème Fraiche (v)

CITRUS & FENNEL CURED SALMON

Salmon Rilette, Pickled Fennel & Cucumber Salad, Pumpernickel Chips (GF)

PEA BRULEE

Pea & Watercress Salad, Whipped Ricotta with Mint & Lemon

BALSAMIC ONION TARTE TATIN

Butternut & Sage Houmous, Rocket Salad, Extra Virgin Rapeseed Oil (Ve)

MAIN

ROAST MEDALLION OF ENGLISH BEEF

Mini Steak & Ale Pie, Dauphinoise Potato, Burnt Onion Puree, Braised Leeks

ROASTED COD LOIN

Herb Crust, Potato Gnocchi, Pepper Puree, Confit Plum Tomatoes

COLD POACHED SALMON

Mixed Leaf & Asparagus Salad, Warm Buttered New Potatoes (GF)

SLOW BRAISED MISO GLAZED AUBERGINE

Furikake Crumb, Sticky Rice, Asian Slaw (Ve, GF)

DESSERTS

LEMON TART

Fresh Raspberries, Mint Cream

VANILLA PANNA COTTA

Berry Compote, Shortbread Fingers

CHOCOLATE & RASPBERRY TART

Fresh Raspberries, Vanilla Cream, Sesame Brittle (Ve, GF)

CRICKET ST THOMAS SOMERSET BRIE

Roasted Pear, Watercress Salad

All our food is prepared in a kitchen where nuts, gluten & other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please bring it to our attention before ordering. Some fish dishes may contain small bones.