

Gastro

ROYAL WINDSOR
- STEAKHOUSE -

OUR STARTERS

CLASSIC HAND MADE SCOTCH EGG

WITH A SIDE PICCALILLI AND SERVED ON A BED OF ROCKET

CRAYFISH COCKTAIL

WITH CHIPOTLE MAYO AND A SMOKED PAPRIKA TUILE

LOCALLY SOURCED ASPARAGUS

WITH A PERFECTLY RUNNY POACHED EGG AND HOLLANDAISE SAUCE

CHICKEN LIVER PARFAIT

WITH WINDSOR RACECOURSE FRUIT CHUTNEY AND WARM RUSTIC BREAD

OUR MAINS

(SERVED WITH 2 SIDES OF YOUR CHOICE AND A SAUCE)
DON'T FORGET TO CHECK OUR SELECTION OF STEAK UPGRADES FROM THE BOARD...

80Z RIBEYE STEAK

SOURCED FROM A URUGUAYAN CATTLE FARM, THIS CUT IS BEST ENJOYED WITH OUR ARIDO MALBEC
- "DID YOU KNOW?" CATTLE OUTNUMBER PEOPLE IN URUGUAY BY 3:1 -

GASTRO BURGER

MADE WITH BRITISH BEEF, SMOKEY BACON, EXTRA MATURE CHEDDAR AND WINDSOR RELISH
- "DID YOU KNOW?" ON AVERAGE, AMERICANS EAT THREE BURGERS A WEEK -

SALMON STEAK

SERVED WITH HOLLANDAISE SAUCE AND YOUR CHOICE OF 2 SIDES. BEST ENJOYED WITH A GLASS
(OR A BOTTLE) OF CRISP, COLD ITALIAN GAVI

CORN FED CHICKEN BREAST

BEST ENJOYED WITH PEPPERCORN OR BLUE CHEESE SAUCE AND A CHOICE OF 2 SIDES. BREAK THE
RULES AND MATCH IT WITH A BOTTLE OF SANCERRE

SPICED HALLOUMI CHEESE AND PROVENCE VEGETABLE BURGER

WITH TOMATO SALSA IN A BRIOCHE BUN

CHEF'S DISH OF THE DAY

DESSERTS

BLOOD ORANGE POSSET

AND ITS DELICIOUS HOMEMADE SHORTBREAD

CHOCOLATE FONDANT

SERVED WITH CLOTTED CREAM

BAKED NEW YORK CHEESE CAKE

SERVED WITH A BRANDY SNAP BASKET OF VANILLA ICE-CREAM

THE CLASSIC KNICKERBOCKER GLORY



ROYAL WINDSOR
RACECOURSE