

<b>BREAD</b>	£4.00
Served with butter, olive oil and balsamic vinegar	

<b>STARTER</b>	
Ham Hock Terrine, Wholegrain Mustard Mayo, Truffle Honey & Breakfast Radish	£9.00
Beetroot Cured Scottish Salmon, Beetroot Salad & Beetroot Pickled Hens Egg	£9.00
Jerusalem Artichoke & Tarragon Risotto, Baby Watercress & Parmesan Crisp	£8.00
Smoked Mussel Soup, Chive Cream & Toasted Sourdough	£7.00
Warm Salad of Duck Croustade, Fried Duck Egg, Butternut Purée & Parmesan Crumble	£10.00

**JOSPER CHARCOAL GRILL**

All Our Prime Cut Steaks are served with Grilled Cherry Tomato, Portobello Mushroom and a Choice of Thin Cut Chips or Hand Cut Potato Wedges

Sirloin 220g	£28.00
Rib Eye 220g	£28.00
Scottish Prime Beef Burger, Pretzel Bun, Gem Lettuce, Beef Tomato, Mayo, Slaw, Relish and Thin Cut Chips	£15.00
- <i>Pair it with Rioja – Vivanco Rioja Reserva – Bursting with Strawberry, Cherry and spicy oak</i>	175ml £15.00

**SAUCES**

Béarnaise, Peppercorn or Blue Cheese	£3.00
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**MAIN COURSE**

Fillet of Beef, Soused Red Onion, Curly Kale, Spicy Pesto Arancini & Beef Jus	£31.00
- <i>Pair it with Cantena Malbec - Rich, full bodied with ripe red fruity tones</i>	175ml £16.00
Baked Sea Trout, Crab Cake, Cavolo Nero & Crab Bisque Sauce	£19.00
- <i>Pair it with Marlborough Sauvignon Blanc - A classic, dry, zesty, fruity and refreshing wine</i>	175ml £13.00
Braised Neck of Lamb, Pan-Fried Broccoli, Rosemary Gnocchi & Lamb Jus	£18.00
- <i>Pair it with Pinot Noir - A complex French wine with red fruit and liquorice undertones</i>	175ml £12.00
Pan Fried Wild Hake, Casserole of White Beans & Chorizo, Wild Mushrooms & Samphire	£19.00
- <i>Pair it with South African Chardonnay - An elegant wine with hints of pineapple, lime, and buttery apple</i>	175ml £15.00

Roasted Pumpkin, Sweet Potato, Orzo, Sage & Walnut Sauce, Parmesan Shavings	£16.00
- <i>Pair it with La Maglia Rosa Pinot Grigio - A sophisticated dry white, with delicate floral notes</i>	175ml £9.00

<b>SIDES</b>	£4.00
Garlic Mushrooms      Roasted Pumpkin      Caesar Salad      Coleslaw	
Tenderstem Broccoli      Thin Cut Chips      Beetroot & Watercress Salad      Hand Cut Potato Wedges	

<b>DESSERT</b>	
'Jaffa Cake' Inspired Dessert, Whipped Chocolate Custard, Crumble & Earl Grey Tea Cream	£9.00
- <i>Pair it with a Grand Marnier</i>	25ml £5.50
Apple 'Tart Tatin', Butterscotch Sauce & Vanilla Ice Cream	£9.00
- <i>Pair it with Royal Tokaji, Hungarian Dessert Wine</i>	75ml £8.00
Mango & Lime Jelly, Coconut & White Chocolate Cremeux, Pistachio Tuile	£9.00
- <i>Pair it with Malibu, Lime and Soda</i>	£8.00
Banana Parfait, Caramelised Banana Purée, Passion Fruit Sauce & Caramelised Nut Crumb	£9.00
- <i>Pair it with Amaretto DiSarrono</i>	25ml £5.50
British Farmhouse Cheeses, Quince Paste & Crackers	£12.00
- <i>Pair it with Warre's Otima 10 year Old Tawny Port</i>	75ml £8.00
Mixed Ice Cream	£7.00

**AFTER DINNER COCKTAILS**

Scottish Manhattan	
<i>Highland Park 12yo, Vermouth, Bitters</i>	£10.50
Espresso Martini	
<i>Vodka, Espresso Coffee, Kahlua</i>	£
White Russian	
<i>Vodka, Kahlua, Cream</i>	£

**SPECIALTY COFFEE AND TWININGS TEA**

Tea – Earl Grey, Darjeeling, Assam, Green tea, Jasmine, Oolong, Chamomile, Fruit	£4.55
Cappuccino	£5.00
Americano	£4.00
Latte	£5.00
Single Espresso	£3.00
Irish Coffee	£8.00
Baileys Coffee	£8.00
Tia Maria Coffee	£8.00
Amaretto Coffee	£8.00

Home Made Petit Fours	£
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**ALLERGEN STATEMENT**

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance please speak to your server before you order your meal or drinks

**FOOD PROVENANCE STATEMENT**

We are wild about fish at Macdonald Hotels & Resorts. Our white fish is caught from wild sustainable sources. Fish isn't our only food passion; we care where and how all our ingredients have been reared or produced. All lamb and beef is Scottish, with beef matured for a minimum of 21 days. Our chicken is from the UK and Red Tractor certified. Pork is the best of British – Red tractor pork sausages and our bacon is British dry cured. It's our dedication to serving only the highest quality food that makes us different.

Updated November 2018

## A HISTORY

The Macdonald Windsor Hotel is proud to occupy one of Windsor's most iconic and much loved buildings.

Situated in the shadow of Windsor Castle, the first evidence of the building's history, and its long association with the Caley family, dates back to 1826. Having already established a successful dressmaking shop in different premises, Mrs Maria Caley was awarded the honour of a Royal Warrant in 1818 by Queen Charlotte and became 'Milliner to Her Majesty'. Her son, John William Caley, then moved the business to its current location on the High Street where both his sons later became partners and by 1853 were trading alone as Caley Brothers.

Windsor prospered during the reign of Queen Victoria and in 1866 the Caleys gradually added more departments. By 1907, at the peak of its prosperity, the business continued to expand into neighbouring premises and employed over 170 staff. However, by the end of the First World War, the business had declined and was sold in 1919 to American, H. Gordon Selfridge, who had founded the Oxford Street department store 10 years earlier.

In 1940 the Selfridge family sold its provincial stores to the John Lewis Partnership who expanded the shop further into adjoining premises and in 1953 rebuilt the High Street frontage in approved Georgian style. By this stage the shop occupied five and a half High Street buildings and its considerable charm offered a unique place in which to shop.

The Royal tradition continued as Caleys achieved two further warrants, one from Her Late Majesty the Queen Mother in 1948, and the other from Her Majesty the Queen, which it was awarded in 1955. The smallest of the John Lewis department stores and one of the oldest, Caleys ceased trading in July 2006.

Macdonald Hotels opened the 120 bedroom hotel on September 13<sup>th</sup> 2010. The hotel is designed by Amanda Rosa. This is the latest addition to Macdonald Hotels & Resorts' portfolio. The building is mainly new build, retaining many of the original features in the listed section of the building.

The ground floor is named Caleys Lounge in recognition of its past.



## INTRODUCING

Head Chef Daniel Woodhouse

Daniel brings with him a wealth of experience. A highly experienced, contemporary Chef with a solid career progression spanning 23+ years against a backdrop of delivering excellence in a range of high-end, fine dining and Michelin Restaurants. Dan Integrates seamlessly with an established team with a view to becoming an inspirational leader and motivating factor. He is customer and quality focused with an emphasis on continuous professional development.