

CALEYS



NIBBLES BEFORE DINNER

MARINATED OLIVES / 4
Pitted green and black olives
marinated in herbs (102kcal/VE)

SOURDOUGH MINI LOAF / 6
With whipped anchovy butter
(453kcal)

SALT AND PEPPER SQUID / 11
Jalapeño and coriander mayonnaise,
and lime (196kcal)

STARTERS

**LOBSTER AND CRAYFISH
COCKTAIL / 19**
Flying fish caviar, lemon,
melba toast (208kcal)

**PULLED HAM HOCK
TERRINE / 14**
Pickled shimeji, fig chutney,
balsamic, sourdough (547kcal)

**JOHN ROSS JUNIOR
SMOKED SALMON / 16**
Egg, shallot, capers,
seasonal leaves (192kcal)

**WHIPPED TRUFFLED
GOAT CHEESE / 13**
Heirloom beetroot, pickled onion,
pea shoots, balsamic, parsley oil,
pine nuts (297 kcal/VE)

SOUP OF THE DAY / 9
Crispy sourdough (42kcal/VE)

GRILL

MONKFISH TAIL / 28
Tomato and tamarind chutney,
spiced potato (277kcal)

RACK OF LAMB 300G / 38
Served with olive oil mashed
potato and seasonal greens
(366kcal)

**SCOTTISH BEEF
BURGER / 20**
Caramelised red onion, aged
cheddar, truffle mayonnaise
and French fries (1237kcal)

**COTE DE BOEUF 800G
(FOR 2) / 80**
Served with choice of 2
sides and sauce (3018kcal)

HALLOUMI BURGER / 19
Grilled halloumi cheese, basil
pesto, tomatoes, rocket, spiced
mayonnaise and French fries
(773 kcal/V)

**AGED SIRLOIN
STEAK 220G / 38**
Served with duck-fat chips,
rocket salad and choice
of sauce (1082kcal)

SAUCES / 4

Bearnaise sauce (62kcal), peppercorn sauce (158kcal)

MAINS

CATCH OF THE DAY
/ Ask your server
Herb-crushed potato,
tenderstem broccoli,
hollandaise sauce (570kcal/GF)

SHEPHERD'S PIE / 18
Slow-cooked Scottish lamb with
peas, topped with parsley and
Cheddar mash (510kcal)

**KING PRAWN
LINGUINI / 20**
White wine, garlic, chilli,
cherry tomato, parsley (562kcal)

CHICKEN MILANESE / 21
Breaded and butterflied
chicken breast dusted with
Parmesan cheese on a bed of
greens, fried egg, and creamy
truffle sauce (469kcal)

**TRADITIONAL HADDOCK
AND CHIPS / 20**
Served with thin cut chips,
mushy peas, tartare sauce
and lemon (765kcal)

**TAGLIATELLE PASTA
ALLA NORMA / 23**
Aubergine caviar, pecorino
(506 kcal/V)

SIDES

SEASONAL GREENS
(117kcal/VE) / 5

OLIVE OIL MASHED POTATO
(134kcal/V) / 5

**THICK CUT CHIPS WITH
ROSEMARY (453kcal/VE) / 5**

GREEN SALAD (70kcal/VE) / 5

SALADS

GREEK SALAD / 18
Feta cheese, mixed peppers,
cherry tomato, cucumber,
olives (341kcal/V)

**QUINOA AND BUTTERNUT
SQUASH SALAD / 18**
Pomegranate, seasonal
vegetables (650kcal/VE)

CAESAR SALAD / 18
Baby gem lettuce, croutons, anchovies, parmesan,
Caesar dressing (310kcal)
Add chicken + 5 or smoked salmon + 6

SANDWICHES

**PRAWN MARIE ROSE
AND ROCKET ROL / 14.5**
Served with French fries (561 kcal)

**HUMMUS, SUNDRIED
TOMATO AND
OLIVE (527kcal) / 10**

CLUB SANDWICH / 18
Chicken breast, bacon, egg,
lettuce, tomato, mayonnaise
and fries (679kcal)

**CHEESE, TOMATO AND
PICKLE (327kcal/V) / 10**

**SMOKED SALMON AND
CRÈME FRAÎCHE (359kcal) / 12**

**HAM, CHEDDAR AND
MUSTARD MAYONNAISE
(358kcal) / 10**

DESSERT

**VEGAN CHOCOLATE
AND ORANGE TART / 10**
Orange gel, raspberry
sorbet (436kcal/VE)

OPERA GATEAUX / 11
Caramel sauce, strawberry
ice cream (241kcal)

**ISLE OF ARRAN
ICE CREAM / 8.5**
3 boules, selection of flavours
available (207kcal)

VANILLA CRÈME BRULEE / 10
Scottish shortbread
(612kcal)

**SELECTION OF
ENGLISH CHEESES / 15**
(676kcal)

(V) Vegetarian (VE) Vegan (GF) Gluten-Free | Adults need around 2000 kcal a day

We are now cash-free, so to make it easy for our team to receive tips, if you want to, we've added an optional 10% service charge. Every penny of all tips received is shared between the members of the team. This service charge is entirely optional and if you would like it removed, please let us know.

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. Check with the server for Vegetarian and Gluten free options. All prices include VAT at 20%. Steaks are uncooked weights.

CALEYS



WINDSOR