

STARTER

Beetroot Cured Salmon, Beetroot Salad, Pink Grapefruit & Guacamole	£9
Pulled Pork Croustade, Burned Orange Purée and Hazelnut Butter	£7
Soft Herb Risotto, Deep Fried Brie & Roasted Red Peppers	£6
Cottage Pie, Truffle Potato Foam & Potato Straws	£7
Grilled Cornish Mackerel, Sweet Pickled Cucumber, Deep-Fried Cod Brandade, Radish & Dill Mousse	£8

JOSPER CHARCOAL GRILL

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

Sirloin 220g	£28
Fillet 200g	£34
Côte de Boeuf 850g (2-3 People)	£45
Scottish Prime Beef Burger & Thin Cut Potato Fries	£15

SAUCES

Béarnaise, Peppercorn or Blue Cheese	£3
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MAIN COURSE

Confit Duck Leg, Sarladaise Potatoes, Confit Garlic & Provençale Jus	£15
Baked Sea Trout, Bacon Pomme Dauphine, Creamed Leek, Tomato Fondue & Samphire	£18
Braised Beef Cheek 'Tafelspitz', Mini Horseradish Dumplings, Apple & Horseradish	£17
Pan Fried Cornish Hake, Curried Cauliflower, Caramelised Jerusalem Artichoke & Toasted Oat Sauce	£15
Char-Grilled Fennel, Goats Cheese, Red Endive, Mushroom Arancini & Pesto	£14

SIDES

Chive Mash	Roasted Pumpkin	Caesar Salad	Mixed Leaves & French Dressing	£4
Tenderstem Broccoli	Thin Cut Chips	Hand Cut Potato Wedges	Coleslaw	

DESSERT

Plum Parfait, Pain D'Epices, Whisky Jelly & White Chocolate Cremeux	£8
Treacle Tart, Orange Curd, Honey Chocolate Mousse & Orange	£9
Yoghurt & Sauternes Mousse, Pistachio Frangipane, Passionfruit Sauce & Broken Sablé	£8
Dark Chocolate & Avocado Torte, Fresh Blackberries & Caramelised Walnuts	£9
British Farmhouse Cheeses, Quince Paste & Crackers	£12
Mixed Ice Cream	£6
Homemade Truffles	£4

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

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

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 13th 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.