



# The WINDSOR

*A Traditional Local Pub Serving Food & Drinks including Real Ales*

## Wine List

	Bottle	250ml	175ml
<i>White Wines</i>			
<b>Maitre D'Blanc, Vin de France – France</b> Crisp and fresh with expressive fruit on the zesty palate	£ 10.00	£3.40	£2.60
<b>Sauvignon Blanc, Alain Mecon – France</b> Softly styled and aromatic, lemony citrus flavours	£ 13.00	£4.50	£3.50
<b>Pinot Grigio, Sentina – Italy</b> Dry light fruit, follows through to a lively refreshing finish	£ 13.00	£4.50	£3.50
<b>Viognier, Trivento – Argentina</b> Exotic characters of peach, honey and tropical fruit	£ 15.00		
<i>Red Wines</i>			
<b>Maitre D'Rouge, Vin de table – France</b> Characters of soft red fruits with a hint of vanilla	£ 10.00	£3.40	£2.60
<b>Cabernet Sauvignon, Alain Mecon – France</b> Ripe black fruit aromas, blackcurrant fruit flavour	£ 13.00	£4.50	£3.50
<b>Merlot, Volandas – Chile</b> Wonderful soft warm plum fruit and spice characters	£ 13.00	£4.50	£3.50
<b>Rioja Vega, Bodegas Muerza - Spain</b> Easy drinking Rioja, quality soft oak rich flavour	£15.00		
<i>Rose Wines</i>			
<b>Maitre D'Rose, Vin de France – France</b> Aromas of strawberry and blackcurrant, easy drinking	£ 10.00	£3.40	£2.60
<b>Pinot Grigio Rose, Sentina – Italy</b> Well balanced and fruity, hints of pear and apricot, elegante	£ 13.00	£4.50	£3.50
<i>Sparkling</i>			
<b>Prosecco Spumante, Botter-Italy</b> Sparkling and Italian	£18.00		
<b>Champagne - Jules Feraud (Non Vintage)</b> Brut cuvée de reserve	£25.00		
<b>Champagne - Laurent Perrier (Non Vintage)</b> Brut	£40.00		

We also have 125ml glasses of wine available - Please ask

THE WINDSOR, 888 OLD KENT ROAD, GREATER LONDON SE15 1NQ

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## Menu

### Snacks & Sharers

**Nachos**  **£4.95**

Tortilla chip covered in melted cheese served with Guacamole, Tomato Salsa & Sour Cream and Chive

**Soup of the Day** **£3.50**

Served with half a baguette and butter.

*Please ask a member of staff for today's soup*

### Organic Baguettes

*All served with a dressed salad garnish & potato crisps*

**Egg (free range) Mayonnaise and Cress** **£3.50**

**Tuna Mayonnaise** **£3.95**

**Coronation Chicken** **£3.95**

**Ham, Cheese and Plum & Apple Chutney** **£3.95**

**Roasted Vegetables and Mozzarella with pesto**  **£4.50**

### Salt Beef Sandwich

**Salt Beef served on Rye Bread with Dijon Mustard and Pickled Gherkins** **£5.95**

#### About Salt Beef

*In the days before refrigeration, unless you lived in a country cold enough to store food, there were only three ways of preserving meat – smoking, canning and curing with salt. Meat was either preserved in pure salt or in a brine solution. Either way, large granules of salt were used, and these were known as 'corns' of salt, which is why some people know salt beef as corned beef.*

*From 16th to 19th Centuries salt beef was very popular with the English navy, so much so that it led to production on an industrial scale near the ports on the west coast of Ireland. Scientists have recently discovered that sailors aboard Henry VIII's flagship the Mary Rose lived off a diet of salt beef and biscuits, and the menu aboard HMS Victory included 2lb of salt beef per man, twice a week.*

*At the same time, cured beef was becoming popular with the Jewish populations of Russia and Poland. Later, as they emigrated to America, particularly New York, and to the east end of London, they took with them their tradition of delicatessen together with their salt beef curing skills. This is why you'll find more salt beef delis in New York and London than elsewhere.*

*The recent history of salt beef in the Capital takes a slightly different turn. As London became more cosmopolitan during the 1960s and 1970s new and exciting cuisines such as Italian and Indian began to overshadow the traditional London dishes of salt beef, pie and mash and jellied eels. But now, with a new generation of chefs re-discovering traditional English cookery, salt beef is appearing on menus in far more than just sandwiches and bagels. Old favourites are re-interpreted for today's more adventurous dining public.*

### Tom's Award Winning Pies

*Tom's Pies are purveyors of the finest gourmet and multi-award winning pies, lovingly handmade in Devon. They are created from only the best and freshest ingredients, sourced locally wherever possible. Our trademark thin and buttery short-crust pastry allows plenty of room for the delicious and varied fillings*

*All served with creamy mashed potato, and gravy with a choice of mushy peas or garden peas*

**Steak & Ale** **All Pies** **£6.95**

**Chicken, leek & Ham Hock**

**Mushroom & Spinach with Hazelnuts & White Truffle Oil** 

**Seasonal (advertised on black board as a special)**

### Tea & illy Coffee



Relax with a hot drink... choose from our fine selection of teas and quality illy coffee.

**Tea** **£1.39**

**Teapot for Two** **£1.89**

Regular

**Americano** **£1.60**

**Cappuccino** **£1.90**

**Latte** **£1.90**

**Espresso Single** **£1.40**

**Espresso Double** **£1.70**

**Macchiato** **£1.70**

**Mocha** **£1.90**

**Hot Chocolate** **£1.90**

### Functions & Parties

Please visit our website to view menus or ask behind the bar

Please note that our dishes may contain nuts or traces of nuts, lacto or gluten. Fish dishes may contain small bones.

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