

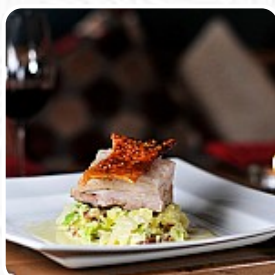


Windsor Grill Menu

<https://menuweb.menu>

65 St Leonard's Road Windsor, Berkshire SL4 3BX, United Kingdom

+441753859658 - <http://www.windsorgrill.co.uk/>



The restaurant from Windsor offers **320** different **courses and drinks on [the menu](#)** at an average price of £30. Our passion for simple, honest food using only the finest ingredients continues at Windsor Grill. We serve dry-aged, day-hung Surrey Farm Beef and a wide selection of fish and shellfish. Located just a stone's throw from Windsor's Long Walk and two minutes from the town center, our restaurant offers a warm and welcoming atmosphere with cozy lighting and elegant furnishings. Our private dining room is perfect for meetings and social gatherings. Open for dinner from Wednesday to Saturday, with last bookings taken at and last food orders at .

Windsor Grill Menu



Mains

60Z FILLET

Main Courses

SIRLOIN

Vegetarian

CAULIFLOWER

Snacks

PORK CRACKLING APPLE SAUCE £5

Seafood

CALAMARI

Drinks

BEER

A La Carte

90Z SIRLOIN

Rice

RISOTTO

Barbecue Dishes

CHATEAUBRIAND

Fish

SMOKED SALMON

Beef Dishes

FILET MIGNON

Homemade Sauces

CHIMICHURRI £3

Cocktails Ohne Alkohol

FRESH GINGER

Daily Specials

RIB CHOP

Main

WILD MUSHROOM RISOTTO £18

Carnes

COPPA DI PARMA

Homemade Cakes

CHOCOLATE FONDANT

Wine

BOTTLE OF WINE

White Wine

FALSE BAY, CHENIN BLANC, SOUTH AFRICA

Chinese Dishes

PEPPER STEAK

Schwarze Tees

EARL GREY

Easy To Drink

PINOT NOIR

Windsor Grill Menu



Contorni

ROCKET PARMESAN SALAD £5

Small Plates

BLACKENED PRAWNS £16

Popular Items

TRIPLE CHOCOLATE BROWNIE

Our Cuts - No Shortcuts

T-BONE

The Main Event

PAN-FRIED FILLET OF COD £23

Bourbon

MAKERS MARK 45% ABV

Choice Of Entrée

BREAST OF FREE-RANGE CHICKEN £18

1St Course

SELECTION OF ASSORTED BREADS
MARINATED OLIVES

Liqueurs

COINTREAU, FRANCE £7

meat & grill

PAN-FRIED CALF'S LIVER £19

Course 2

GRILLED FILLET OF WILD SEA BASS

Hors D'oeuvres

CLASSIC PRAWN COCKTAIL £11

Cognac

COURVOISIER VSOP

To Finish

TREACLE TART

Paradise House Specialties

SURF N TURF

Bottled Beers

BIRRA MORETTI, ITALY 4.6% ABV

Brandy & Cognac

HENNESSY XO

Dessert Menu

CHOCOLATE MOUSSE

Sparkling Cocktails

PORN STAR MARTINI £12

Champagne & Prosecco

NV LAURENT PERRIER CUVÉE ROSE,
FRANCE

Share Plates

CHILLI SALT SQUID

Windsor Grill Menu



Ports

GRAHAM'S 10 YEAR TAWNY

Sides & Salads

TOMATO CHILLI JAM £3

Rums

CAPTAIN MORGAN SPICED 35% ABV

From The Josper Grill

GRILLED CORN-FED CHICKEN BREAST

Appetizers To Share

SELECTION OF CHEESES £11

4Th Course

BLACKCURRANT ETON MESS

White By The Glass

PICPOUL DE PINET, DOM CREYSSELS,
FRANCE

Red By The Glass

MONTEPULCIANO D'ABRUZZO,
CONVIVIALE, ITALY

The Side Plate

SELECTION OF ASSORTED BREADS

Steaks*

16OZ RUMP £4

Signature Grills

100Z RIB EYE

Entree Enhancements

DIANE SAUCE £3

Sides

CHEESE BOARD

Coffee Selection

FILTER COFFEE £3

After Dinner Sippers - Hot Coffee Drinks - Imported Liqueurs

BAILEYS IRISH CREAM £6

Sweet Dreams Are Made Of This

CHOCOLATE MOUSSE*

Classic Comforts

GRILLED BREAST OF CHICKEN

2Nd Course - Soup

BAKED FIELD MUSHROOMS ON
CREAMED MUSHROOM TOAST

Tasting Plate For Two

PLUM PUDDING ICE CREAM

I primi / Pasta

MUSHROOM SAUCE £3

Fish / Seafood Dishes

GRILLED PRAWNS

Windsor Grill Menu



Fan Favourites - Addition

BLUE CHEESE SAUCE £3

Entrees Land

ROQUEFORT BUTTER £3

Starters & Salads

POTATO CHIPS

FRENCH FRIES

Side Orders

BUTTERED SPINACH £6

TRIPLE COOKED CHUNKY CHIPS £5

Appetizer

TEMPURA

TARTARE

Steaks

RIBEYE STEAK

GRILLED STEAK

From The Grill

MIXED GRILL £34

RIBS

Beef

RUMP

RIB EYE

Alkoholische Cocktails

COSMOPOLITAN £11

LONG ISLAND ICED TEA £13

Hot Drinks

COFFEE

IRISH COFFEE

Tea

CAMOMILE

FRESH MINT

Rose

CINSAULT, VENDANGE, H. NORDOC,
PAYS D'OC, FRANCE

2021 CAP AU LARGE, COTES DE
PROVENCE, ST TROPEZ, FRANCE £34

Nibbles

HUMMUS GRILLED PITTA BREAD £5

MINI HONEY MUSTARD SAUSAGE £6

Armagnac

JANNEAU V.S.O.P, GRAND ARMAGNAC

JANNEAU XO, GRAND ARMAGNAC

Course #1

MINTED PEA SOUP, HERB OIL,
CROUTONS

POPCORN MUSSELS, CAJUN MUSTARD
SAUCE

Course #3

BAKED VANILLA CHEESECAKE,
RASPBERRY SAUCE

TAW VALLEY MATURE CHEDDAR
CHEESE, CHUTNEY, CRACKERS CELERY

Windsor Grill Menu



Cognacs

HENNESSY VERY SPECIAL

RÉMY MARTIN VSOP FINE CHAMPAGNE

Butters & Sauces

HERB GARLIC BUTTER £3

CRAB APPLE JELLY £3

American Whiskey & Bourbon

JIM BEAM 40% ABV

JACK DANIELS 40% ABV

Alcoholic Drinks

ESPRESSO MARTINI £12

CABERNET SAUVIGNON

MALBEC

Sauces

BÉARNAISE SAUCE £3

PEPPER SAUCE £3

CHEESE SAUCE

Vodka

SMIRNOFF RED LABEL 37.5% ABV

ABSOLUT BLUE 40% ABV

GREY GOOSE 40% ABV

3Rd Course

SURREY FARM 28-DAY DRY AGED 10OZ
RIB-EYE OR 6OZ FILLET STEAK

ROAST FILLET OF HALIBUT

SURREY FARM DRY AGED 9OZ FILLET
STEAK OR 18OZ SIRLOIN ON THE BONE

Course #2

SUMMER VEGETABLE RISOTTO,
ROCKET SALAD, PARMESAN CRISP

PAN-FRIED FILLET OF COD, PEAS,
BEANS JERSEY ROYAL NEW POTATOES,
WHITE WINE SAUCE

GRILLED 8OZ RUMP STEAK, CHIPS,
BEARNAISE SAUCE WATERCRESS

Steak Sides

WHOLE ROAST GARLIC BULB £5

MELTING ONIONS £5

TEMPURA PRAWNS (3) £12

Restaurant Category



DESSERT

STEAKHOUSE

VEGETARIAN

Salads

ASIAN CHICKEN SALAD £9

CAESAR SALAD £5

BLUE CHEESE SALAD

CLASSIC CAESAR SALAD £10

Entrées

MARINATED OLIVES £4

CHILI SALT SQUID £10

GARLIC MUSHROOMS £5

SQUID

Windsor Grill Menu



Meat

SLOW BRAISED VEAL SHIN IN
WHITE WINE £20

GRILLED 10OZ IBERICO BLACK LEG
PORK CUTLET £25

FILLET STEAK AU POIVRE

RUMPSTEAK

Spirits

MERRY WIVES £13

MARTINI £11

FRANGELICO £6

KAHLUA £6

Main Course

VEGETARIAN RISOTTO

ROAST BREAST OF BARBARY DUCK

PAN-FRIED FILLET OF HALIBUT £23

GRILLED FILLET OF SEA BASS

Rum

CAPTAIN MORGAN 40% ABV

BACARDI 37.5% ABV

HAVANA CLUB ESPECIAL 40% ABV

MOUNT GAY 40% ABV

Coffee

MACCHIATO £3

CAPPUCCINO £4

ESPRESSO

LATTE £4

Supplement Menu A

9OZ FILLET £10

18OZ SIRLOIN ON THE BONE £8

24OZ T. BONE £14

24OZ RIB CHOP £14

Beer & Cider

REPUBLIKA, PILSNER, WINDSOR ETON
BREWERY 4.8% ABV

WINDSOR KNOT, ALE, WINDSOR ETON
BREWERY 4.5% ABV

REKORDERLING, WILD BERRIES,
SWEDEN 4.0% ABV

STOWFORD PRESS, WESTONS, UK 4.5%
ABV

BIRRA MORETTI ZERO, ITALY 0.0% ABV

Dessert Wines

2019 MONBAZILLAC, JOUR DE FRUIT,
DOM DE L'ACIENNE

2019 SAUTERNES, CHATEAU JANY,
FRANCE

2016 MUSCAT BEAUMES DE VENISE ST
DOMINIQUE, FR

2017 MONBAZILLAC, JOUR DE FRUIT

2018 SAUTERNES, CHATEAU JANY

2018 SAINT DOMINIQUE, MUSCAT

Cocktails

KIR ROYALE £13

CHAMPAGNE COCKTAIL £13

VODKATINI £11

MOJITO £11

MOSCOW MULE £11

WINDSOR LEMONADE £11

Windsor Grill Menu



THE REVEREND'S NEGRONI £11

Champagne & Sparkling

NV. DE MARIA PROSECCO, FAMIGLIA, PATRIMONIO, ITALY

NV. A. BERGERE SELECTION, BRUT, FRANCE

NV A. BERGERE ROSE BRUT, FRANCE

NV PERRIER JOUET BRUT, FRANCE

2011 PERRIER JOUET BELLE EPOQUE, FRANCE

2012 DOM PERIGNON, FRANCE

2002 PERRIER JOUET BELLE EPOQUE, FRANCE

Port

2017 GRAHAMS LATE BOTTLE VINTAGE

GRAHAMS 10-YEAR-OLD TAWNY

GRAHAMS 20-YEAR-OLD TAWNY

2010 DOWS VINTAGE, QUINTA DO BOMFIN

2015 GRAHAMS LBV

2010 DOWS VINTAGE

GRAHAMS 20 YEAR TAWNY

Single Malt Whisky

CRAGGANMORE, 12-YEAR-OLD

THE GLENLIVET, 12-YEAR-OLD

TALISKER, 10-YEAR-OLD

THE MACALLAM, 12-YEAR-OLD

LAPHROAIG, 10-YEAR-OLD

OBAN, 14-YEAR-OLD

LAGAVULIN, 16-YEAR-OLD

After Dinner

CALVADOS, BERNEROY, VSOP, FRANCE £10

GRAPPA CABERNET, BEPI TOSOLINI RISERVA, 50%, ITALY £10

LIMONCELLO, LUXARDO, ITALY £6

SAMBUCA DI CESARI, LUXARDO, ITALY £7

DRAMBUIE, FRANCE £7

TIA MARIA, FRANCE £7

AMARETTO, DISARONNO, ITALY £7

Side Dishes



SKINNY CHIPS £5

TRIPLE COOKED DUCK FAT CHIPS £6

CHEESY BACON GREENS £6

SLOW ROAST HERBY TOMATOES £4

TOMATO, BASIL RED ONION SALAD £5

MASHED POTATO £5

BUTTERED GREENS £4

LEAF SALAD £4

ROCKET LEMON SALAD £5

Gin

GORDONS, LONDON DRY 37.5% ABV

GORDONS LONDON DRY PINK 37.5% ABV

BOMBAY SAPPHIRE 40% ABV

TANQUERAY, EXPORT STRENGTH 43.1% ABV

WINDSOR BATCH, TARBAY BOTANIST 45.0% ABV

SIP SMITHS 41.6% ABV

HENDRICKS 40% ABV

Windsor Grill Menu



TANQUERAY NUMBER TEN 47.3% ABV

THE TARBAY BOTANIST, FIRESIDE
BATCH GIN 45.0% ABV

Starters



HOME BAKED BREAD

WILD MUSHROOMS ON
CREAMED MUSHROOM
TOAST £11

SMOKED SCOTTISH SALMON £14

HAND PICKED PORTLAND CRAB
AVOCADO TIMBALE £16

FRESH DORSET SNAILS IN BLUE
CHEESE SAUCE OR GARLIC
BUTTER SNIPPETS £12

SPANISH CHORIZO CHEESE
CROQUETAS £11

FILLET STEAK TARTARE £16

OUR FAMOUS SCOTCH EGG
CHUTNEY £9

ROAST PLUM TOMATO SOUP £8

MUSHROOM RISOTTO

White

PINOT GRIGIO, SARTORI, LOVE STORY,
ITALY

2022 TOOMA RIVER, RESERVE
CHARDONNAY, AUSTRALIA £26

2022 THE CLOUD FACTORY,
SAUVIGNON BLANC,
MARLBOROUGH, NZ £34

2021 COTES DU RHONE, ENFANT
TERRIBLE, L. CHUSCLAN, FRANCE £34

2021 GAVI DEL COMUNE DI GAVI,
NUOVO QUADRO, ITALY £37

2021 ALBARIÑO, TERRES GAUDA,
RÍAS BAIXAS, SPAIN £39

2020 JORDAN UN-WOODDED
CHARDONNAY, STELLENBOSCH,
SOUTH AFRICA £45

2019 CHABLIS, DOMAINE DE
VAUROUX, FRANCE £48

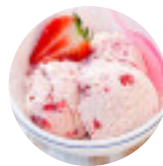
2018 SAINT VERAN, DOMAINE
PAQUET, FRANCE £50

2021 SANCERRE, DOMAINE P.
DOUCET FILS, FRANCE £55

2016 THE FMC, CHENIN BLANC, KEN
FORRESTER, SOUTH AFRICA £90

2018 PULIGNY MONTRACHET, 1ER
CRU, LES PERRIERES, J L CHAVY, £180
FRANCE

These Types Of Dishes Are Being Served



ICE CREAM

SOUP

DESSERTS

TUNA STEAK

SALAD

MEAT

FISH

TURKEY

BREAD

CHICKEN

LAMB

PORK CHOPS

Bordeaux And Bordeaux Blends

2016 CHATEAU BEAUMONT, HAUT
MEDOC, BORDEAUX £65

2015 CHATEAU CANTEMERLE, LES
ALLES DE CANTEMERLE, HAUT
MEDOC £70

Windsor Grill Menu



2014 CHATEAU ORMES DE PEZ, ST
ESTEPHE, BORDEAUX £75

2014 CHATEAU POTENSAC, MEDOC, £90
BORDEAUX

2014 CHATEAU LATOUR
MARTILLAC, PRESSAC-LEOGNAN, £98
BORDEAUX

2012 CHATEAU MEYNEY, ST
ESTEPHE, BORDEAUX £99

2009 CHATEAU POTENSAC,
MEDOC, BORDEAUX £115

2012 CHATEAU CHASSE-SPLEEN,
MOULIS EN MEDOC, BORDEAUX £120

2011 CHATEAU CANTEMERLE,
HAUT-MEDOC, BORDEAUX £125

2011 CHATEAU BRANAIRE-DUCRU,
SAINT JULIEN, BORDEAUX £135

2012 CHÂTEAU TALBOT, SAINT-
JULIEN, BORDEAUX £160

2012 PAUILLAC DE LATOUR,
CHATEAU LATOUR, PAUILLAC, £180
BORDEAUX

2012 CHATEAU BRANE-
CANTENAC, MARGAUX, £195
BORDEAUX

Dessert



BAKED VANILLA
CHEESECAKE

SELECTION OF BRITISH
CHEESES

BAKEWELL TART

STICKY TOFFEE PUDDING

ORANGE BLOOM £11

CHOCOLATE BROWNIE

CLASSIC CRÈME BRULÉE

ETON MESS

CREME BRULEE

CHEESECAKE

SORBET

CHOCOLATE BROWNIE SUNDAE

BROWNIE

CHOCOLATE MOUSSE

TARTUFO

Ingredients Used



PEPPERMINT

CHEESE

PRAWNS

PORK MEAT

DUCK

ONION

BACON

HALIBUT

CHOCOLATE

MANGO

BUTTER

SEAFOOD

SCALLOPS

MUSHROOMS

SALMON

BEEF

CHORIZO

EGG

Red

RAMON BILBAO, RIOJA, MONTE LLANO,
SPAIN

GOYE MALBEC, ROBLE GOYENECHEA,
MENDOZA, ARGENTINA

2021 LE FOU, PINOT NOIR, PAYS
D'OC, FRANCE £26

Windsor Grill Menu



2021 SMILING DONKEY, DURO. DOC, PORTUGAL	£28	2018 FORT SIMON ESTATE, PINOTAGE, STELLENBOSCH, SA	£44
2018 MONTELPULCIANO, BIFERNO ROSSO RISERVA, ITALY	£30	2021 CORBIERES, MARIE ANTOINETTE, AUBERT MATHIEU, FRANCE	£45
2013 PATA NEGRA, RESERVA, VALDEPENAS, SPAIN	£32	2016 RAMON BILBAO, RIOJA RESERVA, SPAIN	£46
2021 PRIMITIVO DI MANDURIA, MASSERIA BORGO DEI TRULI, ITALY	£33	2019 RIPASSO, REGOLO, VALPOLICELLA, SARTORI, ITALY	£48
2020 CAHORS MALBEC, CEDRE HERITAGE, FRANCE	£34	2018 GIGONDAS, E. GUIGAL, FRANCE	£68
2019 COTES DU RHONE, E. GUIGAL, FRANCE	£34	2015 CHÂTEAUNEUF DE PAPE, CHRISTOPHE MESTRE, FRANCE	£68
2018 FORT SIMON ESTATE, MERLOT, STELLENBOSCH, SA	£36	2014 RAMON BILBAO, RIOJA, GRAND RESERVA, SPAIN	£70
2020 THE CLOUD FACTORY, PINOT NOIR, NZ	£36	2017 GAUCHEZCO, ORO, MALBEC, ARGENTINA	£75
2021 BROUILLY, CRET DES GARANCHES, FRANCE	£37	2018 BAROLO, SORANO, ASCHERI, DOCG, ITALY	£90
2019 GAUCHEZCO RESERVA, MALBEC, MENDOZA, ARGENTINA	£44	2013 AMARONE, DELLA VALPOLICELLA, CORTE BRA, SARTORI, ITALY	£95

Windsor Grill

65 St Leonard's Road Windsor,
Berkshire SL4 3BX, United
Kingdom

Opening Hours:

Tuesday 17:30-21:30
Wednesday 17:30-21:30
Thursday 17:30-21:30
Friday 17:30-21:30
Saturday 17:30-21:30

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