

WINDMILL RESTAURANT MENU – Summer 2026

€

Warm bread, Mediterranean butter with herbs
& olive pâté 4.00

Starters

Soup of the day 9.50

Lentil hummus dip with chargrilled pitta (v) 9.50

Carpaccio of beef, tomato & basil gel
flavoured with white truffle oil 18.00

Pan-fried garlic & chilli king prawns with
sun-dried tomato bruschetta (f) 17.50

House-cured salmon tartare with beetroot,
fresh herbs, avocado mayo, shallot pickle
with crispy mustard seeds 17.00

Octopus with yellow split pea purée (fava), caramelised
baby onions in port wine (f) 19.50

Stuffed mushrooms with spinach, blue cheese (v) 14.00

Greek salad (feta mousse, olive crumble, pickled onions,
carob dako, herb vinaigrette (v) 16.50

Burrata cheese salad, grilled peaches, sesame seeds with
tarragon vinaigrette (v) 14.00

Caesar salad with baby gem, grilled chicken tenders,
Parmesan touille, crispy prosciutto, Caesar sauce 15.50

Main courses

Beef tenderloin, fondant potato, broccolini, Maldon sea salt (220g) Choice of sauce – Mushroom Peppercorn	42.00
Ribeye steak (Argentinian Black Angus), carrot & ginger purée, king oyster mushrooms and Mediterranean chimichurri (250g)	44.00
Chicken fillet, vegetable couscous & black truffle vinaigrette	25.50
Pork tenderloin with polenta foam, baby corn, red wine jus	27.50
Slow-cooked New Zealand lamb shank, potato purée, Espagnole sauce (smoked peppers & mushrooms) (f)	29.50
Salmon fillet with noisette baby potatoes, sauce Vierge (chopped fresh tomato, lemon, Evoo, aromatics herb vinaigrette)	26.50
Sea bass fillet served with beetroot risotto & goat's cheese quenelle	28.00
Risotto with chicken, shimeji mushrooms, mascarpone cheese, espuma, white truffle oil	24.50
Risotto with spinach, peas, asparagus, cashew nut cream (v)	23.50
Ratatouille tart with caramelised onions, aubergine, zucchini layers, burrata, tomato & basil sauce (v)	24.00
Lasagne 'a la minute' beef fillet ragu, bechamel espuma	25.50
Special of the Day	

Side orders

Sweet corn ribs	8.50
Potato Dauphinois	9.50
Seasonal grilled vegetables (baby carrots, Pleurotus, broccolini)	9.00
Rocket with Parmesan	6.50
Extra sauce	4.50
Extra butter	2.00
(f) frozen ingredients	
(v) vegetarian	
(vg) vegan	
(n) contains nuts	

Desserts

Choux bun banoffee pie with banana ice cream & salted butterscotch	11.50
Chocolate sphere with vanilla ice cream centre & Brownies, chunks served with chocolate ganache	13.50
The Windmill Tiramisu	11.50
Pavlova – meringues, strawberries, blackberries, fruit coulis & whipped cream	12.00
Lemon & basil sorbet	7.00

Hot drinks

We serve Nespresso® Coffee

Cappuccino	4.50
Filter	3.50
Espresso	3.50
Double Espresso	5.00
Latte	4.50
Liqueur coffee	13.00
Tea & Herbal Tea	3.50

Champagne, Sparkling Wine & Wine

Moët & Chandon	126.00
Moët Rosé	142.00
Veuve Clicquot	148.00

Sparkling wine

Prosecco (glass)	9.50
Prosecco White	34.00
Prosecco Rosé	36.00
Domaine Zafeirakis Prologue sparkling rosé	39.00

White wine

House wine (glass)	7.50
Sauvignon / Chenin Blanc (glass)	8.50
House wine Scenario	19.50
Apostolakis Estate Bio (Grape Roditis / Ungi Blanc / Assyrtiko)	26.00
Stony Cape (South Africa) (Grape Chenin Blanc)	24.50
Tauros Apostolakis Estate (Grape Malaguzia / Assyrtiko)	28.50
Ergon Lantides (Grape Sauvignon)	30.50
Ktima Zafeirakis Logos (Grape Chardonnay)	40.00
Tauros Apostolakis Estate (Sauvignon Blanc)	30.00
Natureo - Dry, non-alcoholic wine	32.00

Rosé Wine

House wine (glass)	7.50
Blush Little Ark / Apostolakis (glass) (<i>Grape Moschofilero</i>)	9.00
House wine Scenario	20.00
Apostolakis Estate Bio (<i>Grape Xinomauro/Grenache rouge</i>)	28.00
Little Ark Blush Lantides wines (<i>Grape Moshofilero</i>)	34.00
Pirovano Cantine (<i>Pinot Grigio Rosé</i>)	27.00

Red wine

House wine (glass)	8.50
Merlot / Pinot Noir (glass)	10.00
House wine 5 Sense	22.00
Merlot Aenaon (<i>Grape Merlot</i>)	33.00
Little Ark red Lantides wines (<i>Grape Agiorgitiko/Xinomauro</i>)	37.00
Pinot Noir Bio Papaioannou (<i>Grape Pinot Noir</i>)	39.50
Kyr-yianni Blue Tractor (<i>Grape Cabernet Sauvignon / Merlot-Syrah</i>)	30.00
Apostalakis Estate Bio (<i>Grape Syrah</i>)	29.00

Soft drinks

Soft drinks	4.00
Mineral water 1ltr	4.00
San Pellegrino 750ml	6.00

Beers & Ciders (all 330ml)

Fix	6.00
Mythos	6.00
Alpha	6.00
Strongbow cider	7.00
Repi (Skiathos beer)	7.50

Spirits (includes mixers)

Whiskey Gin Vodka	10.00
Bombay Sapphire Gin	11.00
Bacardi Superior	11.00
Aperitifs	8.50
Baileys Irish Cream	9.00
Jack Daniel's	11.00
Premium spirits	12.00
Manifesto Grego (and Tsipouro)	10.50
Liqueurs	11.00
Ouzo	8.50
Metaxa 3*	8.50
Metaxa 5*	10.50
Cognac (Remy / Hennessey)	13.50
Cocktails	15.00
Special gin	15.00

Our dishes are subject to seasonal availability.

We cannot fully guarantee that our food and drinks are completely allergen-free due to the use of shared equipment, operating in a very small preparation area and service of our dishes. There is a risk of cross-contamination of allergens in dishes that do not normally contain traces of nuts, dairy, gluten or other allergens.

Dietary requirements are catered for with prior notice.

We use olive oil in our salads, and vegetable oil & fresh dairy butter in our cooking.

All dishes & drinks included VAT and taxes. Prices and dishes are subject to change due to availability and costs.

We accept Visa & MasterCard.

We do not add a service charge to your bill.

Owner K McCann-Tassos