

# WINDMILL

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M A Y F A I R

Located in the heart of central London, The Windmill is a popular destination for traditional British pies.

Our famously, British menu boasts a variety of seasonally suited pies. Freshly home-made each morning, our suet pastry and potato topped pies are packed full of only the best, locally sourced ingredients. All of which can be washed down with up to 6 cask ales, (featuring our favourite local breweries), a wide selection of craft beers or a glass of wine or two.

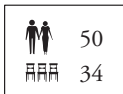
With two pie rooms, a sun - trap terrace and our main pub area, we have a range of fantastic spaces for you to hold your meeting, party or event and we will work closely with you to ensure your event goes without a hitch.

There is something for everyone here at The Windmill and we look forward to welcoming you soon!



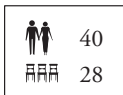
## UP PIE ROOM

Located on the first floor our Up Pie Room is a fully private space perfect for a work party, formal sit down meal or out of office business meeting.



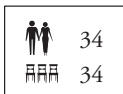
## LOW PIE ROOM

Just off our bar is our Low Pie Room. This semi formal space is ideal for a birthday party, leaving drinks or casual dinner.



## ROOF TERRACE

Our sun trap roof terrace is the ultimate spot for your celebrations this summer. Enjoy casual drinks and a few sharing boards with friends or colleagues. Perfect for birthday and hen party celebrations.





## BOARDS

### BRITISH MEAT AND CHEESE BOARD

Suffolk chorizo • Air dried mutton • Oxspring's farm cured ham  
Lincolnshire poacher • Shropshire blue Stilton • Quince jelly  
Seeded crackers • Balsamic onions • Ale sourdough

*£16 per board*

### PORK AND PICKLE BOARD

Pork and black pudding Scotch egg • Hand raised pork pie  
Chilli and leek sausage roll • Balsamic onions • Cornichons • Picalilli

*£16 per board*

### FLATBREAD

Roasted peppers • Driftwoods goat's cheese • pesto

*£16 per board • Add Cambrian ham - £13*

## BITES

Sweet potato fries, basil mayo £4

Triple cooked chips £4

Truffle oil fries, parmesan £4

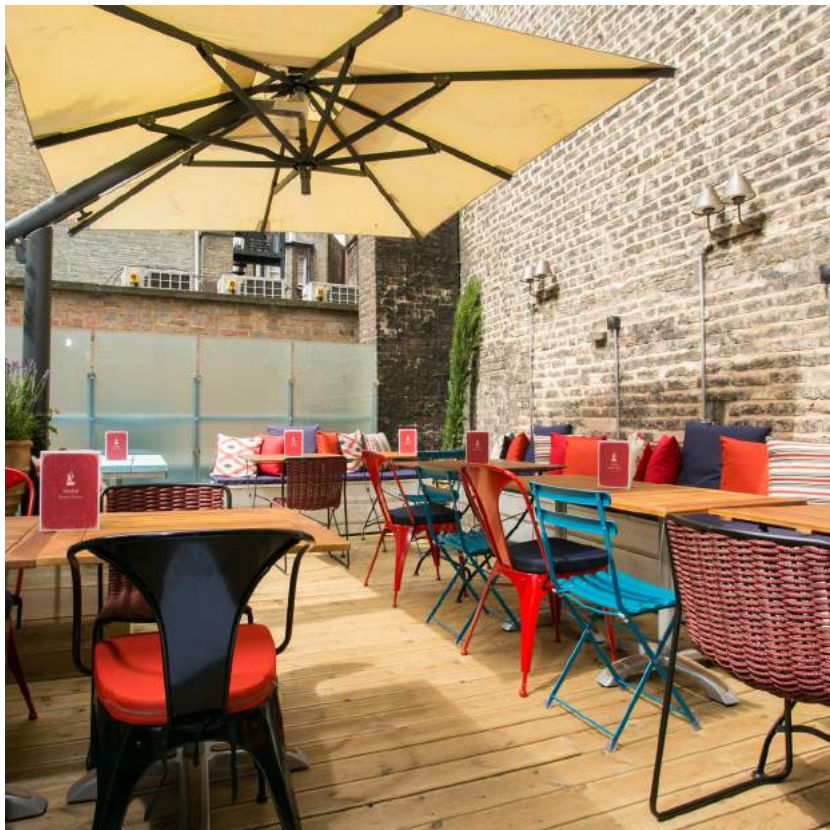
Campaillou, olives, Netherend butter £5

## BAR SNACKS

Hand crafted wild boar sausage roll

Hand crafted black pudding scotch egg

Hand crafted pork pie



## BIG PLATES

### PIE PLATE

8 of our award winning, mini British pies, served with gravy on the side

Choose from steak and mushroom, steak and kidney,  
chicken, bacon and leek or filo vegetarian

*£36 per plate*

### BEER BATTERED COD SHARER

Mini beer battered fish pieces served with rustic chips and tartre sauce

*£30 per plate*

### SLIDER PLATE

8 mini beef burgers, cheese, ale onions, mayo, ketchup, lettuce,  
pickle served in a mini brioche bun served with skinny fries

*£30 per plate*

### SEASONAL VEGETABLE QUICHE

Made using the best of British seasonal produce

*£28 per plate*

### HERITAGE VEGETABLE SALAD

Delicious British produce including, fresh vegetables,  
grains and Driftwood's goat's cheese

*£18 per plate*







## BEER BUCKETS

*All bottles are served on ice in quantities of 10*

Peroni £49.5

Goose Island IPA £56

Old Mout Cider £58.5

Selection of Yeastie Boys craft beer (cans) £57.5

## SOFT DRINKS

Bucket of Luscombe soft drinks from devon £34.5

10 x mixed flavours (330ml bottles)

Wild Elderflower Bubbly • Raspberry Crush • St. Clements

## RECOMMENDED WINES

### RED

- La La Land Pinot Noir (Australia) £31.5
- Côtes du Rhône Château d'Aigueville (France) £29.5
- Finca La Colonia Colección Malbec (Argentina) £32

### WHITE

- Gavi Ca di Mezzo (Italy) £30.5
- Featherdrop Bay Sauvignon Blanc (New Zealand) £30.5
- Quercus Pinot Bianco (Slovenia) £29
- Deakin Estate Viognier (Australia) £29.5

### ROSE

- Urban Provence Côtes de Provence Rosé (France) £32

### BUBBLY

- Mezza di Mezzacorona Glacial Bubbly (Italy) £34
- Pierre de Bry Champagne Brut (France) £45
- Perrier Jouët Grand Brut (France) £57

## TERMS & CONDITIONS

### SECURING YOUR BOOKING

We require every party over 8 people to pay a deposit to secure their booking. This comes at the cost of £10 per person. Once paid, this can either be refunded back onto the card used to pay or it can be redeemed towards the bill.

### MINIMUM SPENDS

If you wish to private hire one of our rooms we will require a minimum spend. The value of this depends on which space you'd like to hire and on what day. This cost will be discussed at the time of enquiring.

### GUEST NUMBERS & PRE-ORDERING

If you are pre-ordering any food, please confirm final guest numbers at least 72 hours before your booking date. Please note that this will be the number charged to your final food bill.

Please advise us if your guests have any special dietary requirements.

### SERVICE CHARGE

For group and event bookings over 8 we add a discretionary 12.5% service charge to your final food and drinks bill.

### SPECIAL REQUESTS

Do let us know if you have any particular requests and we will try our best to accomodate those for you.

THE WINDMILL

*Mayfair*

6/8 Mill Street, London, W1S 2AZ

windmillmayfairevent@youngs.co.uk

0207 491 8050

[www.windmillmayfair.co.uk](http://www.windmillmayfair.co.uk)

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