Starter, soup and sides	Available from 12:00pm
Free-range chicken and black pudding terrine Piccalilli, toasted brioche 315 kcal	7.95
Soup of the day (v) Wood-fired oven baked roll, Netherend farm butter	7.95
Garlic bread (v) Garlic butter 348 kcal	7.50
Skin-on chips (vg) Rosemary, Maldon sea salt 381 kcal	5.50
Lettuce, wild rocket and Parmesan (v) House dressing 227 kcal	5.50
Wood-fired pizza	Available from 11:30am
24-hour proofed, handmade pizzas wood-fired at 350°C	
Dips for crust Garlic aioli (v) 78 kcal House ranch (v) 65 kcal Hot honey 89 kcal	1 each / 2 for all three
Margherita (v)	14.50

Pomodoro sauce, fior di latte mozzarella, fresh basil 706 kcal

Diavola

Pomodoro sauce, fior di latte mozzarella, spicy pork chorizo, chilli jam, fresh basil, green chilli 896 kcal

Capricciosa
Pomodoro sauce, fior di latte mozzarella, Portobello mushrooms, marinated artichoke hearts, smoked ham,

Kalamata olives 864 kcal

Funghi (v)

Wild mushroom tapenade, fior di latte mozzarella, Portobello mushrooms, spinach, Parmesan, truffle olive oil 792 kcal

Zucca (vg)

Red pepper tapenade, roasted butternut squash, charred red onions, mint, chilli, toasted seeds,

Children's menu

Main and dessert 8.50

purple basil pesto 734 kcal

Available from 12:00pm | Suitable for children under 8 years

Mains

Five-a-day pasta (vg)
Carrots, mushrooms, celery,
courgettes, tomato

Margherita pizza (v) Chicken goujons, peas and chips

Cumberland sausage, peas and mashed potato

Dessert

Jude's little fruit rocket

We are a family-friendly café Breastfeeding welcome | Please ask us if you are short on nappies or wipes Free Wi-Fi | Bottle warmer available on request | Free tap water

This menu has a labelling system that shows the amount of carbon and water emissions produced by each dish.

Each item is rated on an A–E scale, showing the impact of our food choices on the environment. Products labelled A are the most climate-friendly choice, and products labelled E... we recommend in moderation! Scan the QR code to view the carbon footprint of your meal and to find out more about the Foodprint initiative.



16.95

16.95

Mains

Available from 12:00pm

Mount Grace beef and lentil burger Beef, lentil and mushroom patty, smoked Cheddar, red onion and chilli relish, shredded lettuce, gherkins, toasted brioche bun, skin-on chips 968 kcal Our delicious, nutritious burger is made with a blend of British beef, lentils and mushrooms. It emits 50% less carbon than our 100% beef burger	18.95
Kelly's Bronze roasted turkey Award-winning free-range turkey, honey-glazed root vegetables and potatoes, cranberry and orange stuffing, pigs in blankets, cranberry gravy 881 kcal	21
Parsnips, chickpea, apricot and cranberry nut roast (vg) Root vegetables, potatoes, wild mushroom gravy 516 kcal	18.50
Butternut squash risotto (vg) Roasted chestnut, crispy sage, toasted pumpkin seeds 305 kcal	17.95
Venison sausage and mash Windsor Great Park venison sausages, Netherend farm butter mashed potato, crispy onions, red wine gravy 647 kcal	18.50
Fish and chips Beer-battered North Atlantic haddock, seaweed skin-on chips, minted garden pea purée, tartare sauce 861 kcal	19.50
Pan-seared sea bream Spinach gnocchi, sun-blushed tomato, chives, beurre blanc 691 kcal	22.50

Desserts

Bramley apple and blackberry cake (vg) Oat crumble, coconut custard 415 kcal	7.95
Traditional Christmas fig and orange pudding (v) Brandy sauce 474 kca	7.95
Piña colada panna cotta (v) Lime and pineapple, mango sorbet 432 kcal	7.95
Jude's ice cream or sorbet Vanilla 69 kcal / Strawberry 80 kcal / Chocolate 78 kcal /	6

Vegan honeycomb (vg) 82 kcal / Mango sorbet (vg) 97 kcal

Cream tea and cakes

Savill's Cream tea	9
Earl Grey tea-soaked raisin scones,	
Cornish clotted cream, Tiptree strawberry jam 701 k	cal
Served with a pot of tea for one	
Victoria sponge (v) 405 kcal	6.50
Carrot cake (vg) 472 kcal	5.50

Seasonal hot drinks

Maple spice cappuccino 4.60	Speculoos flat white 4.60
Bold espresso enhanced with the	Creamy flat white meets the warm,
sweetness of maple syrup and	spiced flavours of speculoos cookies
seasonal spices 175 kcal	155 kcal

Millionaire hot chocolate 4.75 Indulgent hot chocolate with layers of caramel and a touch of sea salt 410 kcal

Hot drinks

Our coffee is Rainforest Alliance Certified

Espresso sngl / dbl, 2 kcal	2.60/2.80	Latte 202 kcal	3.45
Macchiato sngl/dbl, 6 kcal	2.75/3	Cappuccino 135 kcal	3.45
Flat white 117 kcal	3.50	Mocha 282 kcal	3.75
Americano 2 kcal	3	Hot chocolate 310 kcal	3.75

Pot of tea 1 kcal 3.25
Various flavours

Syrup shots 0.70
Babyccino 72 kcal Free
Milk alternatives Free

(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice. | Adults need around 2000 kcal a day.

*2023 Beef Burger 9.1 kg CO₂eq per serving | 2024 Planet Beef Burger 3.16 kg CO₂eq per serving

Sparkling wine	*125 / 750 ml	Beer and cider 330 ml (Bitte	er - 500 ml)
Fitz Sparkling NV, Sussex, England Light-bodied and fruity fizz with crisp flavours	9.50 / 40	Camden Hells Lager London, 4.6% ABV	6
of peach and apple		Siren Lumina IPA Wokingham, 4.2% ABV	6
Windsor Great Park Sparkling Wine, Engla Extremely elegant and bright sparkling wine with delicat toasted brioche and citrus notes (750 ml)		Guardsman Best Bitter Windsor and Eton, 4.2% ABV	6
toasted briothe and citrus notes (750 mi)		Days Lager Edinburgh, 0% ABV	6
White wine	*175 / 750 ml	Days Pale Ale Edinburgh, 0% ABV	6
Organic Vinuva Pinot Grigio, Italy Organically grown without the use of synthetic herbicide fertilisers and pesticides with citrus fruit and ripe apple	7.50 / 27.50 es,	Sandford Orchards - Red Cider Devon, 4.5% ABV	6.95
		Cocktails	
Cuatro Rayas Sauvignon Blanc, Spain Cuatra Rayas is a leading voice in the movement toward sustainability in the wine industry with citrus fruit flavou		Mulled wine A rich fruity blend of warming spicy notes	7
Domaine Felines Jourdan Cuvée Classique Picpoul de Pinet, France Vines by Thau Lagoon are famed for being home to flam spectacular marine life with citrus and stone fruit notes	9.50 / 35 ningos and	Baileys espresso Martini A winter twist on a classic Espresso Martini with Benugo espresso, Kahlua, vodka and Baileys	10.50
Balfour Skye's Chardonnay, England Handpicked from Hush Heath Estate's warmest Chardonnay vineyard is unoaked with complex notes of lemon peel, white pepper, pear and lime	13 / 49	Windsor Great Park Gin and Tonic A smooth gin with botanicals inspired by the flora of The Savill Garden, perfectly paired with slice of lemon and Fever-Tree Indian Tonic	10.50
Red wine	*175 / 750 ml	Mocktails	
Flor de Lisboa Tinto, Portugal Soft but full-bodied wine with aroma of forest fruits, vanilla and sweet spices	7.50 / 27.50	Caramel apple pie A refreshing non-alcoholic winter cocktail with apple juice, caramel syrup, lemonade and cinnamon	7.95
Fico Grande Sangiovese di Romagna Poderi dal Nespoli, Italy Established by the Ravaioli family in 1929, this wine has red fruit characteristics and hints of spice	7.95 / 29	Winter sangria glass / jug Chai and black tea, orange juice, grapefruit juice, pomegranate juice lemon juice	6/20
Château Cazau Martet Organic	11.50 / 42	Soft drinks	
Bordeaux Rouge, Bordeaux, France Full-bodied yet smooth and elegant with cherries, dried berries and toasted almonds notes			2.50 / 4.10
		Fresh orange or apple juice 137 / 118 kcal	3.75
Rosé wine	*175 / 750 ml	Pip Organic juice Apple / Strawberry and blackcurrant	2.95
Filarino Sangiovese Rosato Rubicone IGT, Romagna, Italy Delicate and fine with notes of wild rose, blood orange	7.95 / 29	Cawston Press 330 ml Elderflower lemonade / Rhubarb / Cloudy apple	3.50
	0.50 / 37.50	Dalston's 330 ml Cherry / Ginger beer	3.50
Domaine Pastoure, France Delicate, fresh and floral with fruity aromas and flavours of red berry fruit, blossom and subtle herbaceous hints	3	San Pellegrino 330 ml Lemon / Blood orange	3.25
*125 ml glasses are also available		Diet Coke / Coke Zero 330 ml	3
		Coca-Cola 330 ml	3.25