ABOUT US

Our Grade 2 listed building, believed to be the second oldest in Windsor, dates back to 1423. Many original features are still well protected here, including a very rare Dragon Beam thought to be one of only ten still existing in England. The building was initially known as The Engine House. A stone plaque relating to this can be seen above the adjoining alleyway

There are long-passed-down stories of secret underground tunnels leading from our cellar to Windsor Castle, possibly to allow King Henry VIII to sneak in his many mistresses. We prefer to think it was a very forward-thinking monarch designing a direct route to collect a takeaway – but maybe not! The truth is that nobody knows, as most local records had burnt in the 17th century.

Considering the age and beauty of our building, we had to make an extra special effort when deciding on our furnishings. Hence, all our furniture was hand-made in the classical China style. The carpenter is a famous Beijing family who can trace their business back twelve generations.

Most importantly--our food. Many people need to know that what they consider Chinese food is Hong Kong style. They were brought over by early immigrants 50 or 60 years ago, who then changed the recipes to suit perceived Western tastes.

We have a very different and unique vision here at 1423 China Kitchen. We offer a truly authentic Chinese dining experience, and you can fully enjoy discovering the two parts menu available here for you to choose from.

We use only the best local product and many seasonings, spices, and other fresh ingredients imported directly from Szechuan. We have designed a menu to suit all tastes and budgets. Of course, we list your all-time favorites, albeit with a twist, but you will also find many exotic dishes rarely seen in the UK. We are also pleased to offer a comprehensive menu for vegetarians and vegans.

To ensure that our food is served at its very best. All are freshly prepared and cooked by our kitchen team – led by a genuine 5-star Chinese Master Chef – only at the point of being ordered. No MSG.

We have continued qualified 5 Star Hygiene Rating, representing the highest hygiene rate in this country.

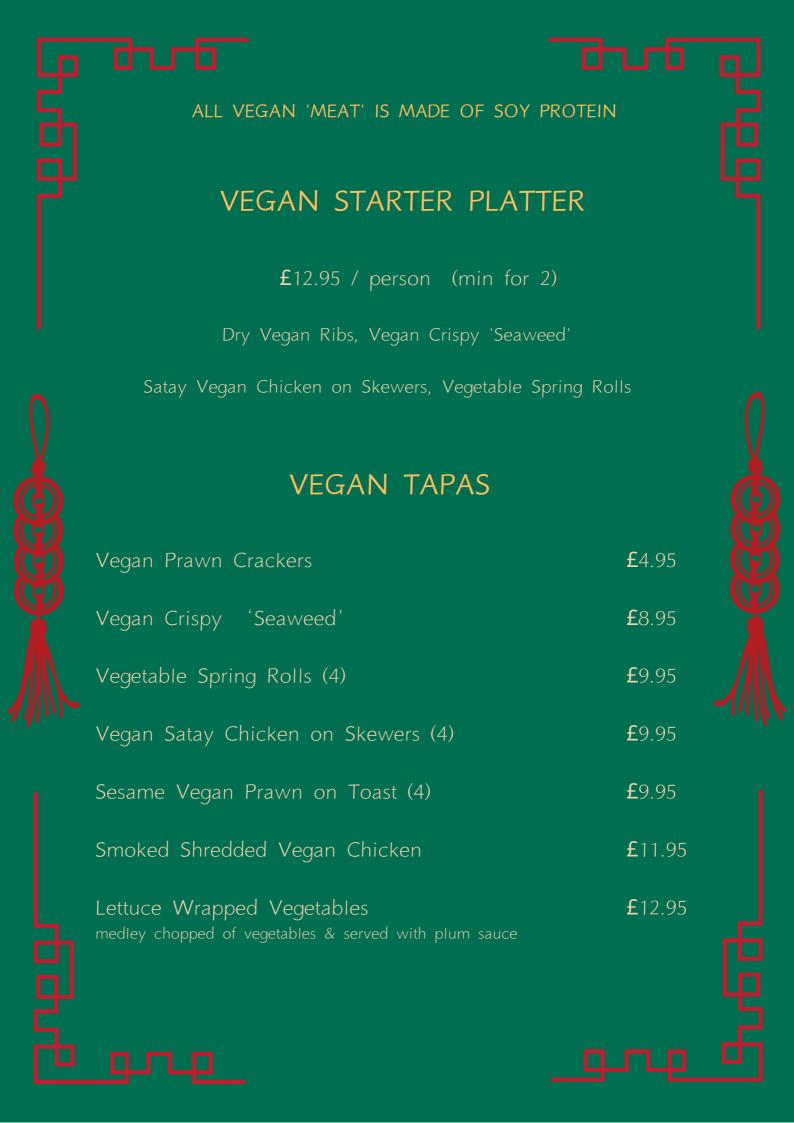
Do you know the ghost here?

According to the Royal Berkshire History website:

... a ghostly figure wearing a stiff white collar and a hat like a Quaker with long flowing hair and a beard haunts 1423 China Kitchen in Church Lane...

Footstens can sometimes be heard unstairs!

There have been many unexplained occurrences in the building over the years, with some guests even claiming to feel a ghostly presence!



STARTER - VEGAN RIBS Dry Vegan Ribs £10.95 Capital Vegan Ribs £10.95 CHIU YIM TAPAS tossed in peppercorns & spiced salt Chiu Yim Vegan Ribs £10.95 Chiu Yim Tofu £10.96 Chiu Yim Vegan Chicken £12.95 Chiu Yim Vegan King Prawn £13.95 Chiu Yim Vegan Squid **£**13.95 **VEGAN DIM SUM** Vegetable Dumplings (4) £8.95 Mushroom & Vegetable Buns (3) £8.95

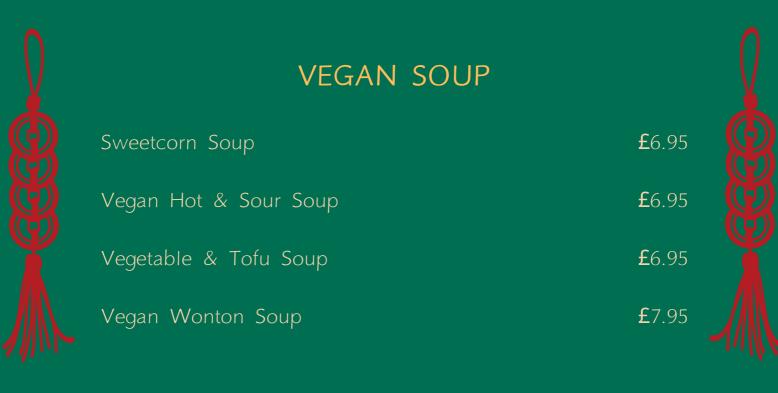
£10.95

£14.95

Vegan Deep-fried King Prawn Wonton (6)

Vegan Prawn Wonton in Spicy Oil Soup

AROMATIC CRISPY VEGAN DUCK 1/4 Quarter 1/2 Half Whole £72.95 served with pancakes, cucumber, spring onion & hoi-sin sauce



VEGAN COLD DISH Smacked Cucumber the slippery cucumber is permeated with the intriguing aroma of spice and sesame oil, with scattering of garlic and vinegar Golden Peanuts £9.95 Mouthwatering Sichuan Vegan Chicken £13.95

1423 ASSORTED DRY-WOK

You could choose your favourite ingredients to make your own unique dish, you can choose as many ingredients as you like (minimum 4).



£7.95 for every single option

Broccoli Chinese cabbage Vermicelli Noodle Bamboo Shoot Potatoes

£8.95 for every single option

Tofu Dry Tofu Mangetout Straw Mushroom

£9.95 for every single option

Flat Potato Noodle Lotus Root Slices Pak Choy
Enoki Mushroom Chinese Fragrant Mushroom
Vegan Chicken Vegan Pork Belly
Vegan Spare Ribs Vegan King Prawns

5	VEGAN CHICKEN	
	Sweet & Sour Vegan Chicken Balls	£ 13.95
	Sweet & Sour Vegan Chicken	£ 13.95
	Vegan Chicken with Black Beans	£ 13.95
	Sichuan Vegan Chicken	£ 13.95
	Lemon Vegan Chicken	£ 14.95
	Thai Vegan Chicken with Lemongrass	£ 14.95
	Vegan Chicken with Black Peppers	£ 14.95
	AUTHENTIC VEGAN CHICKEN Vegan Gong Bao Chicken a glorious medley of vegan chicken, golden peanuts and bright red chilies; the sauce is based on sweet & sour flavour, with spiciness and a trace of Sichuan pepper	£16.95
	Twiced Cook Vegan Chicken quick-fried vegan chicken with chef's special sauce; plenty of hot & beany flavorings	£16.95
	Chonging Spicy Vegan Chicken with Potatoes	£ 16.95
	Stewed Vegan Chicken with Mushroom	£ 16.95
	'Three Cups' Vegan Chicken a cup of Chinese wine, a cup of soy sauce and another cup of sesame oil	£ 16.95
	Fragrant Vegan Chicken in A Pile of Chilies	£ 26.95
	Vegan Chicken in A Fiery Sauce sensationally hot, the vegan chicken based on lashings of chili bean sauce and finished off with a sizzling pile of ground chillies and lip-tingling Sichuan pepper, served in a large bowl	£ 28.95
	ппп	

AUTHENTIC VEGAN PORK Twice Cooked Vegan Pork £16.95 quick-fried vegan pork belly with chef's special sauce; plenty of hot £16.95 Country-Style Stir-Fried Vegan Pork £16.95 Sweet & Sour Vegan Ribs in China mainland style £19.95 Red-braised Vegan Pork **VEGAN BEEF** Crispy Shredded Chilli Vegan Beef £14.95 CHEF'S SPECIAL DRY WOK Dry Wok Cabbages with Chilies £15.95 Dry Wok Vegan Chicken £17.95 Dry Wok Vegan King Prawns £18.95

6			
	VEGAN KING PRAWNS		
	Sichuan Vegan King Prawns	£ 16.95	
	Vegan King Prawns with Black Beans	£ 16.95	
	Sweet & Sour Vegan King Prawns	£ 16.95	
	Gong Bao Vegan King Prawns a glorious medley of vegan prawn, golden peanuts and bright red chilies; the sauce is based on sweet & sour flavour, with spiciness and a trace of Sichuan pepper	£ 18.95	
	TOFU		
	Chef's Special Vegan Mapo Tofu one of the most famous Sichuan dishes and epitomized Sichuan's culinary culture, cooked with Sichuan pepper	£ 15.95	
	Dry Tofu with Hot Chilies tender dried tofu with hot red & green peppers	£ 15.95	
	CURRY		
	Tofu Curry	£ 13.95	
	Vegan Chicken Curry	£ 13.95	
	Vegan Roast Pork Curry	£ 14.95	
	Vegan Squid Curry	£ 16.95	
	Vegan King Prawn Curry	£ 16.95	
	<u></u>	νĒ	

	AUTHENTIC VEGETABLES		
	A Medley of Vegetables	£ 12.95	
	Stir-fry Broccoli with Garlic	£ 12.95	
	Broccoli with Vegan Oyster Sauce	£ 12.95	
	Stir-fry Pak Choy with Garlic	£ 13.95	
	Pak Choy with Vegan Oyster Sauce	£ 13.95	
	Chinese Leaf with Vinegar	£ 13.95	
	Stir-Fried Potato Slivers with Chilli	£ 13.95	
	Vegan Ants Climbing A Tree if you dangle a few strands of these noodles from your chopsticks, tiny morsels of ingredient will cling to them like 'ants climbing a tree'	£ 14.95	
	Vegan Fish Fragrant Aubergine	£ 14.95	
	Vegan Dry-fried Green Beans the green beans are tender and juicy with toasty and fragrant spices	£ 14.95	
	Vegan Fried Pickled Beans	£ 14.95	
	Pak Choy with Mushrooms	£ 16.95	
	Morning-Glory with Preserved Bean-Curd Sauce	Seasonal Price	
	Stir-Fried Morning-Glory with Garlic	Seasonal Price	

RICE & CHIPS		
Steamed Rice	£ 4.95	
Chips	£ 5.95	
Vegan Fried Rice	£ 6.95	
Chiu Yim Chips	£ 8.95	
Vegan Chicken Fried Rice	£ 11.95	
Singapore Vegan Chicken Fried Rice	£ 12.95	
Vegan King Prawn Fried Rice	£ 13.95	
NOODLES		
Plain Noodles	£ 9.95	
Noodles with Bean Sprouts	£ 10.95	
Noodles with Mixed Vegetables	£ 10.95	
Noodles with Vegan Chicken	£ 12.95	
Noodles with Vegan King Prawns	£ 13.95	



Allergy Advice

comphance with food labelling regulation- EC1169/201 1. Customers are advised to let our staff know if any food may cause allergic reaction prior to order.

If you would like to know the list of ingredients used in a particular dish from our menu, our manager will be happy to assist you.

Allergens

label near you



The way allergens are labelled on prepacked foods is changing because of new regulations. The Food Information Regulation, which comes into force in December 2014, introduces a requirement that food businesses must pro information about the allergenic ingredients used in any food they sell or

provide.

There are 14 major allergens which need to be mentioned (either on a label or through provided information such as menus) when they are used as ingredients in a food. Here are the allergens, and some examples of where they can be found:



Celery
This includes celery stalks, leaves, seeds and the root called celeriac.
You can find celery in celery salt, salads, some meat products, soups and stock cubes.

Cereals containing gluten

Wheat (such as spelt and Khorasan wheat/Kamut), rye, barley and oats is often found in foods containing flour, such as some types of baking powder, batter, breadcrumbs, bread, cakes, couscous, meat products, ista, pastry, sauces, soups and fried foods which are dusted with flour.





Crustaceans

Crabs, lobster, prawns and scampi are crustaceans. Shrimp paste, often used in Thai and south-east Asian curries or salads, is an ingredient to



Eggs are often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.





You will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.

Yes, lupin is a flower, but it's also found in flour! Lupin flour and seeds can be used in some types of bread, pastries and even in





Milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, and in powdered soups and sauces.

These include mussels, land snails, squid and whelks, but can also be commonly found in oyster sauce or as an ingredient in fish stews





Mustard

Liquid mustard, mustard powder and mustard seeds fall into this category. This ingredient can also be found in breads, curries, marinades, meat products, salad dressings, sauces and soups.

Nuts

Not to be mistaken with peanuts (which are actually a legume and grund), underground, this ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders (often used in Asian curries), stir-fried dishes, ice cream, marzipan (almond paste), nut oils and sauces.





Peanuts
Peanuts are actually a legume and grow underground, which is why
it's sometimes called a groundnut. Peanuts are often used as an
ingredient in biscuits, cakes, curries, desserts, sauces (such as satay
sauce), as well as in groundnut oil and peanut flour.

These seeds can often be found in bread (sprinkled on hamburger buns for example), breadsticks, houmous, sesame oil and tahini. They are sometimes toasted and used in salads.



Often found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can also be found in desserts, ice cream, meat products, sauces and vegetarian products.

Sulphur dioxide (sometimes known as sulphites)

This is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beer. If you have astimuted by you have a higher risk of developing a reaction to sulphur dioxide.



A discretionary 10% service charge will be added to your bill.