

# Sunday

## At The Windmill

### DESSERTS

Blueberry cheesecake, roasted plums, blueberry gel, toasted hazelnuts	£10.00
Summer berries Eton mess, meringue, fruit compote	£9.00
Chocolate delice, chocolate crumb, roast peach, passionfruit sorbet	£10.00
Baked lemon tart, raspberry gel, coffee ice cream	£10.00
Kentish cheese plate, fruit chutney, grapes, celery, homemade biscuits	£13.00
Homemade selection of ice creams & sorbets - please ask for today's selection	£8.00

### DESSERT WINE & PORT

Chateau Briatte Sauternes, France, 75ml	£5.00
Corney and Barrow, Ruby Port, Portugal, 75ml	£3.50
Corney and Barrow, Tawny Port, Portugal, 75ml	£8.50

### COFFEE

Latte	£3.75
Cappuccino	£3.75
Flat white	£3.75
Americano	£3.25
Macchiato	£3.25
Espresso	£2.75
Double espresso	£3.25
French press	£3.25

### TEAS & HOT CHOCOLATE

English breakfast tea	£3.00
Speciality tea	£3.00
Hot chocolate	£4.00

[www.thewindmillhollingbourne.com](http://www.thewindmillhollingbourne.com) | [@thewindmillhollingbourne](https://www.instagram.com/thewindmillhollingbourne)

If you suffer from allergies, please let a member of staff know before ordering.

We offer gluten-free and vegan options.

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



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### BAR NIBBLES

Marinated olives	£4.50	Chorizo scotch egg, piccalilli	£8.00
Devilled whitebait, chipotle aioli	£8.00	Chickpea chips, harissa mayo	£7.00
Homemade bread & butter	£6.00	Falafel bites, sweet firecracker sauce	£7.00
Chilli squid, sweet chilli sauce	£9.00		
Three or six oysters, shallot vinegar			£12/£24
Baked Camembert, truffle oil, garlic thyme, fruit chutney, warm bread			£12.00

### STARTERS

Artichoke soup, herb cream, warm bread	£7.00
Heritage tomato, compressed watermelon salad, courgette & basil pesto, black olive crumb	£10.00
Smoked salmon terrine, cucumber, beetroot purée, pickled beetroot, horseradish cream, black caviar	£12.00
Grilled smoked octopus, tomato, spring onion, pancetta ragu, toasted sesame seed	£14.00
Pan roast scallop, roasted cauliflower puree, samphire, herb oil	£14.00

### MAINS

Pan roasted fillet of lemon sole, buttered new potato, mangetout, samphire, crab butter	£30.00
Double cheeseburger, two local beef patties, brioche bun, lettuce, tomato, gherkins, burger sauce & rosemary salted fries	£17.00
<i>Add bacon or blue cheese</i>	£2.00
Jake's beer battered fish & chips, minted mushy peas, tartare sauce	£17.00
Beetroot bulgur wheat risotto, peas, spinach, truffle oil, parmesan, rocket	£18.00

### ROASTS

<i>Rosemary roasted potatoes, seasonal vegetables, Yorkshire puddings &amp; red wine jus</i>	
Roasted sirloin of beef, horseradish sauce	£20.00
Braised lamb shoulder, mint sauce	£19.00
Nut roast	£18.00
Duo of roasts (2 meats)	£25.00

### SIDES

Sautéed courgette, parmesan	£5.50	Bacon cauliflower cheese	£5.50
Buttered mangetout	£5.50	Runner bean, shallot, crispy bacon	£5.50

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