

WINTER AT THE WINDMILL

DESSERTS

- Chocolate marquise, chocolate soil, vanilla mascarpone, meringue, raspberries (gf) **10.00**
Buttermilk panna cotta, honey roasted figs, raspberry gel, granola crumb (gfo) **10.00**
Warm polenta cake, lemon curd, white chocolate sauce, pistachio praline, coffee ice cream **10.00**
Kentish cheese board, celery, grapes, fruit chutney, homemade biscuit (gfo) **13.00**
Homemade selection of ice cream & sorbet (v/ve) **8.00**

AFTER DINNER DRINKS

- 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**
Burnt Faith Brandy **4.50**
Cotswolds Whiskey Cream (50ml) **5.00**
Bankhall Malt Whiskey **5.50**
Negroni **11.00**
Old Fashioned **11.00**
Espresso Martini **11.00**

WINTER WARMERS

- Liqueur coffee; espresso, gomme, cream **8.00**
Hot chocolate - with a touch of indulgence **8.00**
Select from Burnt Faith Brandy, Cotswolds Whiskey Cream, Bankhall Malt Whiskey or 2 Drifters Spiced Rum

COFFEE, TEA & MORE

- | | |
|------------------------|-----------------------------------|
| Latte 3.75 | Espresso 2.75 |
| Cappuccino 3.75 | Double espresso 3.25 |
| Flat white 3.75 | English breakfast tea 3.00 |
| Americano 3.25 | Speciality tea 3.50 |
| Macchiato 3.25 | Hot chocolate 4.00 |

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.