

# 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, brown sugar, 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 <b>3.75</b>      | Espresso <b>2.75</b>              |
| Cappuccino <b>3.75</b> | Double espresso <b>3.25</b>       |
| Flat white <b>3.75</b> | English breakfast tea <b>3.00</b> |
| Americano <b>3.25</b>  | Speciality tea <b>3.50</b>        |
| Macchiato <b>3.25</b>  | Hot chocolate <b>4.00</b>         |

[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.*