

SPRING

AT THE WINDMILL

DESSERTS

Lemon & passion fruit tart, Italian meringue, blood orange **12.00**
Vanilla panna cotta, poached rhubarb, stem ginger, honey biscuit **11.00**
Dark chocolate crèmeux, dried raspberries, caramelised peach **12.00**
Vanilla crème brûlée, shortbread **11.00**
Kentish cheeseboard, celery, grapes, fruit chutney (gfo) **14.00**
Selection of ice cream & sorbets (gf/veo) **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**

INDULGENT HOT DRINKS

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 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.