

# SUMMER AT THE WINDMILL

## DESSERTS

Caramelised peach cake, clotted cream, peach gel **9.00**

Kentish strawberry frangipani tart, strawberry & creams ice cream **10.00**

Candied banana pavlova, rum & raisin cream **9.00**

Pipers Farm black cherry pie, lemon sorbet, dried blueberry (ve) **10.00**

Kentish cheeseboard, house chutney, artisan biscuits & fruit (gfo) **13.00**

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**

Cappuccino **3.75**

Flat white **3.75**

Americano **3.25**

Macchiato **3.25**

Espresso **2.75**

Double espresso **3.25**

English breakfast tea **3.00**

Speciality tea **3.50**

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.*