

SUMMER AT THE WINDMILL

DESSERTS

Caramelised pear cake, Chantilly cream, pear sauce **9.00**

Sticky toffee pudding, butterscotch sauce, vanilla ice cream **10.00**

Apple & blackberry crumble, choice of vanilla ice cream or custard (gf/veo) **10.00**

Homemade gypsy tart, cherry cream **10.00**

Kentish cheeseboard - brie, blue & cheddar, 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**

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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.