

**JOIN US FOR....**

**EXPRESS LUNCH**  
**MONDAY TO FRIDAY 12 – 3.00PM**  
**2 courses 14.00**  
**3 courses 16.00**

**TUESDAY NIGHTS**  
**Steak & a carafe of wine for two 28.00**  
**From 5.30 PM**

**THURSDAY NIGHTS**  
**Fish & Chips 7.50 pp**  
**½ lobster, chips, salad and a**  
**glass of prosecco £20.00 pp**

**FRIDAY NIGHTS**  
**A Bottle of prosecco 12.00**  
**A Jug of Pimms 10.00**  
**From 5.30 PM**

**SUNDAY BRUNCH**  
**12 Midday – 5pm**  
**Roast from 15.00 pp**  
**CHILDREN UNDER 7 EAT FREE**

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## The Windmill

### Bar Tariff

In accordance with the weights and measures act of 1955 the measure for the sale of Gin, Vodka, Rum and Whisky in these premises is 35ml

All other spirits & liqueurs are served in 50ml or multiples thereof

Ask At The Bar For Our Cocktail Of The Week

**CLASSICS all at 7.95**

**Mojito**

Limes & sugar crushed with fresh mint leaves with rum topped with crushed ice & soda water

**Cosmopolitan**

Vodka, orange liqueur & cranberry shaken with a lime squeeze

**Tom Collins**

Bombay sapphire, sugar & lemon stirred with crushed ice & soda water

**Negroni**

Plymouth Gin mixed with Campari & Martini Rosso

**Martini**

Vodka or gin stirred or shaken with vermouth

**Bloody Mary**

Vodka stirred with tomato juice, lime and spices enriched with a dash of fino sherry

**Garden of Kent**

Gin, Fresh lime, Elderflower and Apple Juice top with Mint

**WINDMILL COCKTAILS at 8.95**

**The Windmill**

Tanquary Gin shaken up with a splash of Campari and Martini Rosso, then finished off with cranberry juice

**Butterscotch Bailey**

Baileys mixed with Butterscotch with a layer of double cream on the top

**Vermouth & Aperitif**

Martini Extra Dry	<b>3.00</b>
Martini Rosso	<b>3.00</b>
Martini Bianco	<b>3.00</b>
Campari	<b>3.75</b>
Pimms No.1	<b>5.00</b>

**Schnapps**

Teichenne Butterscotch	<b>2.75</b>
Teichenne Green Apple	
Teichenne Peach	

**Liqueurs**

Amaretto di Saronno	<b>3.75</b>
Baileys, Irish Cream	<b>3.50</b>
Benedictine	<b>3.00</b>
Chambord	<b>3.00</b>
Cointreau	<b>3.25</b>
Drambuie	<b>2.75</b>
Frangelico	<b>2.75</b>
Kahlua	<b>2.75</b>
Sambuca	<b>2.95</b>
Southern Comfort	<b>2.75</b>
Tequila	<b>2.95</b>
Tia Maria	<b>3.50</b>
Pernod	<b>3.00</b>

**COGNAC & ARMAGNAC**

Hennessey Fine de Cognac	<b>4.00</b>
Hennessey X.O.	<b>14.00</b>
Chateau de Pellehaut 10yr	<b>4.75</b>

**CALVADOS**

Chauffe Calvados	<b>3.50</b>
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**VODKA**

Finlandia	<b>3.50</b>
Grey Goose	<b>5.25</b>
Belvedere Citrus	<b>4.00</b>
Cariel Vanilla	<b>4.00</b>

**RUM**

Havanah Club Blanco	<b>3.25</b>
Havanah Club 3yr	<b>3.00</b>
Havanah Club 7yr	<b>4.00</b>
Koko Kanu, Coconut Rum	<b>3.00</b>
Sailor Jerrys	<b>3.00</b>

**WHISKY**

Dewars	<b>3.25</b>
Macallan 10yr	<b>4.45</b>
Glenkinchie 10yr	<b>4.95</b>
Talisker 10yr	<b>4.95</b>
Cragganmore 12yr	<b>4.95</b>
Jamesons Whiskey	<b>3.00</b>
Bulleit	<b>3.45</b>
Jack Daniels	<b>3.25</b>

**GIN**

Beefeater	<b>3.50</b>
Bombay Sapphire	<b>4.00</b>
Hendricks	<b>4.50</b>
Tanquary	<b>4.50</b>
Anno	<b>4.00</b>
Monkey 47	<b>5.50</b>
London No 1	<b>3.75</b>

## CHAMPAGNE & SPARKLING WINE

	Glass	Bottle
Champagne Testulat, Brut NV	9.50	50.00
Champagne Testulat, Brut Rose NV		58.00
Champagne Laurent Perrier, Brut NV		80.00
Champagne Veuve Clicquot, Yellow Label, Brut NV		88.00
Champagne Laurent-Perrier, Brut Rose NV		110.00
Champagne Dom Perignon, Brut 2002		265.00
Prosecco di Valdobbiadene, Itynera, Brut NV		28.00
Vino Spumante Orobella, Extra Dry NV	6.00	25.00

## CIDERS

<b>Aspall</b>	<b>5.5%</b>	<b>4.75</b>
<i>Floral and appley aroma, especially of Russetts. It is a medium dry cyder</i>		
<b>Kopparberg Apple</b>	<b>4.5%</b>	<b>4.75</b>
<i>Nothing but the taste of fresh green apples, with a little tang and some big fizz.</i>		
<b>Kopparberg Pear</b>	<b>4.5%</b>	<b>4.75</b>
<i>The perfect combination of a refreshingly light and fruity cider, a punch of a strong pear taste</i>		
<b>Kopparberg Strawberry &amp; Lime</b>	<b>4.5%</b>	<b>4.75</b>
<i>Summer in a glass; a splash of fresh strawberries in apple juice, and a squeeze of tangy lime</i>		

## BEERS

<b>Musket Brewery</b>	<b>4.2%</b>	<b>4.50</b>
<i>A superbly balanced session bitter with a prominent hop character</i>		
<b>Doom Bar</b>	<b>4.2%</b>	<b>4.50</b>
<i>An accomplished balance of spicy resinous hop, sweet malt and delicate roasted notes</i>		
<b>Guest Beer (Ask a member of staff)</b>		<b>4.50</b>
<b>Peroni</b>	<b>5.1%</b>	<b>5.70</b>
<i>Crisp and lightly sparkling, its unique taste is refreshing and dry with a clean character</i>		
<b>Whitstable bay</b>	<b>4.4%</b>	<b>5.25</b>
<i>Intensely hoppy with a balance of subtle sweetness and velvety bitterness</i>		
<b>Curious Brew</b>		<b>5.50</b>
<b>Becks Vier</b>	<b>4.0%</b>	<b>4.75</b>
<i>Clean, crisp, full bodied taste and exceptional refreshment.</i>		
<b>Guinness</b>	<b>4.3%</b>	<b>4.75</b>
<i>Dark, hoppy and smooth with little to no carbonation to spoil the taste. It is very creamy and easy to drink</i>		
<b>Aspall</b>		<b>4.75</b>
<b>Bottled Beer</b>		
<b>Becks Blue Alcohol free lager</b>		<b>3.95</b>
<i>Straw-coloured Czech style pilsner using Saaz hops to create this original style lager.</i>		
<b>SOL</b>	<b>4.7%</b>	<b>3.95</b>
<i>A Clean Refreshing Beer</i>		
<b>Curious Brew Apple, IPA</b>	<b>4.7%</b>	<b>3.95</b>
<i>Dry, fresh aromatic Beer using the finest malt</i>		

<b>WHITE WINE BY THE GLASS</b>	<b>175ML</b>
Trebbiano, Pieno Sud, Sicily, Italy 2012	4.75
Pinot Grigio, Terre del Noce Dolomiti, Veneto, Italy 2012	4.75
Sauvignon Blanc, Siete Soles, Central Valley, Chile 2012	5.40
Semillon Chardonnay, Siete Soles, Central Valley, Chile 2011	6.00
Picpoul de Pinet, Domaine Beauvignac, Languedoc, France	7.50
<b>RED WINE BY THE GLASS</b>	<b>175ML</b>
Sangiovese, Pieno Sud, Sicily, Italy 2012	4.75
Primitivo Visconti della Rocca Puglia Italy	6.00
Montepulciano d'Abruzzo, Itynera, Abruzzo, Italy 2011	7.00
Rioja Crianza, Valdemar, Spain 2008	8.00
<b>ROSE WINE BY THE GLASS</b>	<b>175ML</b>
Sangiovese, Pieno Sud, Sicily, Italy 2012	4.95
Pinot Grigio, Mannara, Veneto, Italy 2011	5.50

*All wines are also available in 250ml and 125ml*

#### **MOCKTAILS All at 3.95**

##### **Summer Sunrise**

Fresh Orange Juice & Pineapple Juice with a drop of Grenadine

##### **Gunner**

Ginger Beer with Fresh Lime Juice with a few drops of Angostura bitters

##### **Virgin Mojito**

Limes & sugar crushed with fresh mint leaves topped with crushed ice & soda water

#### **Bar Snacks**

<b>Pistachio nuts</b>	<b>1.95</b>
<b>Honey Roasted Peanuts</b>	<b>1.95</b>
<b>Wasabi Peanuts</b>	<b>1.95</b>
<b>Windmill Scotch Egg with Black Pudding, Piccalilli</b>	<b>4.00</b>
<b>Salt and Pepper Squid, Soy Ponzu Sauce</b>	<b>7.00</b>
<b>Queen Green Olives</b>	<b>3.00</b>
<b>Lamb &amp; Cumin Meatballs, Tomato Ragout</b>	<b>7.00</b>
<b>Crisp Cornish Brie, Rhubarb Ketchup</b>	<b>5.00</b>