

JOIN US FOR....

EXPRESS LUNCH

MONDAY TO FRIDAY 12 – 2.30PM

2 courses 13.00

3 courses 15.00

TUESDAY NIGHTS

Steak & a carafe of wine for two 28.00

From 5.30 PM

THURSDAY NIGHTS

Fish & Chips 7.50 pp

Grilled Lobster & glass of prosecco 20.00 pp

From 5.30 PM

FRIDAY NIGHTS

A Bottle of prosecco 12.00

A Jug of Pimms 10.00

From 5.30 PM

SUNDAY BRUNCH

12 Midday – 6pm

Roast 14.95 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 25ml

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

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 all 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	2.55
Martini Rosso	2.55
Martini Bianco	2.55
Campari	3.75
Pimms No.1	5.00

Schnapps

Teichenne Butterscotch	2.75
Teichenne Green Apple	
Teichenne Peach	

Liqueurs

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

COGNAC & ARMAGNAC

Hennessey Fine de Cognac	4.00
Hennessey X.O.	14.00
Chateau de Pellehaut 10yr	4.75
CALVADOS	
Chauffe Calvados	3.50

VODKA

Finlandia	3.50
Grey Goose	5.25
Belvedere Citrus	4.00
Cariel Vanilla	4.00

RUM

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

WHISKY

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

GIN

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

Ask At The Bar For Our Cocktail Of The Week

CHAMPAGNE & SPARKLING WINE

	Glass	Bottle
Champagne Testulat, Brut NV	9.50	48.00
Champagne Testulat, Brut Rose NV		58.00
Champagne Laurent Perrier, Brut NV		75.00
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	6.25	27.00
Prosecco Denominazione, Brut NV 20cl		8.00

CIDERS

Aspall	5.5%	4.50
<i>Floral and appley aroma, especially of Russetts. It is a medium dry cyder</i>		
Kopparberg Apple	4.5%	4.75
<i>Nothing but the taste of fresh green apples, with a little tang and some big fizz.</i>		
Kopparberg Pear	4.5%	4.75
<i>The perfect combination of a refreshingly light and fruity cider, a punch of a strong pear taste</i>		
Kopparberg Strawberry & Lime	4.5%	4.75
<i>Summer in a glass; a splash of fresh strawberries in apple juice, and a squeeze of tangy lime</i>		

BEERS

Musket Brewery	4.2%	4.30
<i>A superbly balanced session bitter with a prominent hop character</i>		
Doom Bar	4.2%	4.50
<i>An accomplished balance of spicy resinous hop, sweet malt and delicate roasted notes</i>		
Guest Beer (Ask a member of staff)		4.50
Peroni	5.1%	5.70
<i>Crisp and lightly sparkling, its unique taste is refreshing and dry with a clean character</i>		
Whitstable bay	4.4%	5.00
<i>Intensely hoppy with a balance of subtle sweetness and velvety bitterness</i>		
Curious Brew		5.50
Becks Vier	4.0%	4.75
<i>Clean, crisp, full bodied taste and exceptional refreshment.</i>		
Guinness	4.3%	4.50
<i>Dark, hoppy and smooth with little to no carbonation to spoil the taste. It is very creamy and easy to drink</i>		
Aspall		4.50

BOTTLED BEER

Becks Blue Alcohol-free lager		3.95
<i>Straw-coloured Czech style pilsner using Saaz hops to create this original style lager.</i>		
SOL	4.7%	3.95
<i>A Clean Refreshing Beer</i>		
Curious Brew Lager	4.7%	3.95
<i>Dry, fresh aromatic Beer using the finest malt</i>		
San Miguel 5%		3.95
<i>Fresh premium international lager</i>		
Moretti 5.1%		3.95
<i>Premium lager brewed and bottled in Italy</i>		
Curious Apple Cider	4.7%	3.95
<i>A clean refreshing cider</i>		

WHITE WINE BY THE GLASS	175ML
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
RED WINE BY THE GLASS	175ML
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
ROSE WINE BY THE GLASS	175ML
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

Pistachio nuts	1.95
Honey Roasted Peanuts	1.95
Wasabi Peanuts	1.95
Windmill Scotch Egg with Black Pudding, Piccalilli	4.00
Salt and Pepper Squid, Soy Ponzu Sauce	7.00
Queen Green Olives	3.00
Deville Whitebait, Lemon Mayonnaise	4.00
Mini Chorizo Sausage with Worcestershire sauce	4.95
Crisp Flat Breads with Smoked Aubergine Dip V	4.00
Whole Baked Kent Camembert, Garlic & Thyme V	8.00
English Cured "Parma Ham"	7.00
Scrambled Duck Eggs, Truffle, Toasted Soldiers	4.00
Whitstable Rock Oysters ♥	3 (each)
Baby Bocconcini with Tomatoes & Herbs V	4.00