



the new
Windmill



Dessert Menu

Book on-line:
www.the-windmill.com



Dessert Menu

White Chocolate & Nougat Cheesecake £7
toffee popcorn ice cream, boozy sultana purée.

Dark Chocolate Fondant £8
dulce de leche, clotted cream. (Please allow 15 minutes)

"Rhubarb & Custard" £6.5
custard tart, nutmeg, vanilla, compressed rhubarb, rhubarb & tarragon sorbet.

Warm Banana & Pecan Cookie to share £10
salted caramel sauce, vanilla ice cream.

Affagato £4
vanilla ice cream, UE coffee espresso, crushed amaretti.

CHEESES

Cheese for one, two or four persons £8.5 / £12.5 / £20

Windrush Valley Goats by Richard & Renee Loveridge
made a stones throw away from us in a farm near Burford. creamy, soft & fresh.

Oxford Blue by The Oxford Cheese Company
first produced in 1994, it's matured in Worminghall. tangy, aromatic with traces of white wine & spices.

Double Gloucester by Jonathon Crump
the only one produced using milk from Gloucester cows.

Served with Celery, Frozen Grapes, Biscuits. Apple, Sultana & Vanilla Jam.

The Perfect Accompaniment

a selection of lagers & beers from Wychwood, tea's from Jeeves & Jericho, coffee's from UE Coffee Roasters.



Please be aware that our food is cooked from fresh and some dishes take a little more time than others.
For information regarding allergens and intolerances, please ask a member of staff before ordering your meal.
A discretionary 10% service charge will be added to tables of 6 or more.