



# The Bailiwick Free House

We are incredibly passionate to showcase the very best produce from our country's natural larder. We work closely with our suppliers, fishermen, butchers and gamekeepers to create a seasonally evolving menu for you to enjoy.

2 Courses £50

3 Courses £60

*If you have a food allergy, intolerance or sensitivity, please speak to your waiter about ingredients in our dishes before you order your meal. Please note that Game may contain shot.*

## Snacks

Mixed Olives £3.50

Smoked Paprika Cashew Nuts £3.50

Homemade Cider Bread with House-Churned Butter £5

Game Keeper's 'Snags' Venison Sausage with Honey Wholegrain Mustard £6

Spicy Sausage Roll, English Mustard Mayonnaise £6.50

Windsor Great Park Venison Bon Bons, with Mustard Mayonnaise £6

Mushroom Arancini & Truffle Mayonnaise £6

Crispy Buffalo Hot Wings £6.50

Game Charcuterie Board £10

Rabbit Chorizo, Venison Salami, Pigeon Saucisson Sec,

Gamebird Liver Parfait & Parker House Roll

## Special Starter

Windsor Great Park Rabbit Ballotine

Confit Tomato, Basil, Olive, and Panfried Rack

# Starters

## Pig's Trotter

Ham Hock, Black Pudding, Apple, Crackling, and Sauce Gribiche

## Twice Baked Cheese Soufflé

Vintage Cheddar and Caramelised Onion

## Seasonal Soup

Pea and Mint, Pulled Hog Meat, and Bruschetta

## Hot Smoked Trout Scotch Egg

Confit Lemon and Warm Tartare Sauce

## Torched Cornish Mackerel

Carpaccio of Octopus, Cucumber, Pickled Apple,  
Oyster Emulsion, Buttermilk and Jalapeno Dressing

## Isle of Wight Tomato Tartlet

Burrata, Tomato and Chilli Jam,  
Pickled Shallot, and Cheddar Pastry Crust

## Goat's Curd and Lovage Pasta "Crown"

Peas, Broad beans, Asparagus, and Lovage Pesto

# Our Sunday Roasts

Roast Beef “Cut of the Day”

*Please ask your waiter for today’s Butcher’s Cut*

Windsor Great Park Roe Deer Haunch

Jimmy Butler’s Roasted Pork Rack

Roasted Butternut Squash, Feta, and Sage Wellington

All served with Roast Potatoes, Seasonal Vegetables,

Cauliflower Cheese, and Yorkshire Pudding



North Sea Halibut

Taramasalata, Potatoes, Sea Vegetables, Mussels, and Marinière Sauce

Cornish Sole Meunière (supplement £10)

Prawns, Samphire, Caper, Lemon, Brown Shrimp, and Mace Butter Sauce

Cauliflower “Schnitzel”

Braised Cabbage, Lovage Pesto Potato Salad

## Sides

Chunky Chips or Skinny Fries £4.50

Truffle Parmesan Fries £7

Stock Pot Carrots £5

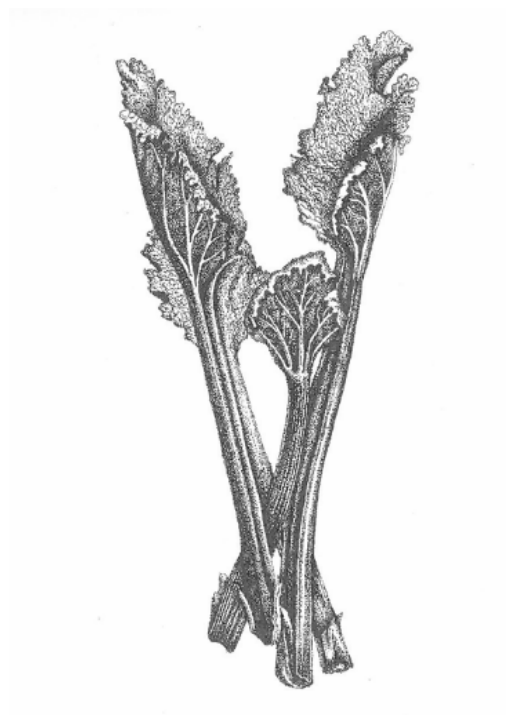
Braised Cabbage £5

Chopped Garden Salad £5

Cheddar and Onion Mac & Cheese £5

Harissa Fine Beans £5





# Desserts

## ‘Black Forest Gateau’

Dark Chocolate Delice, Cherry Jam, Mascarpone Cream,  
Cherry Mousse and Black Cherry Glaze

## Peach Parfait

Honey Roasted Yellow Peaches,  
White Peach Jelly, Granola and Verbena

## Raspberry Trifle

Raspberry and Lychee Jelly, Vanilla Custard,  
Toasted Almond, Lemon Balm, Lychee Sorbet, and Popping Candy

## Strawberry Tartlet

English Strawberries, Elderflower, Vanilla, and Strawberry Sorbet

## The ‘Grown-up’ Knickerbocker Glory

Caramelised Banana, Cocoa Nib, Sesame and Oat ‘100’s & 1000’s’,  
Vanilla Caramel, Honey Toasted Spelt Ice-Cream, and Banana Ice-cream

## Cheese from the British Isles

Served with a Selection of Homemade Biscuits, Crackers, and Chutney



*A discretionary Service charge of 12.5% has been added to your bill.*