



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. 'London Particular'

Split Yellow Peas, Pulled Hog Meat, and Rarebit Toastie

Smoked Haddock Scotch Egg

Confit Lemon and Watercress Velouté

River Trout Crudo

Blood Orange, Pickled Radish, Chilli, and Tomato Essence

Spring Tartlet

Peas, Asparagus, Broad beans, Whipped Goats Curd,
Lovage, Wild Garlic, and Cheddar Pastry Crust

Venison Bolognese Ravioli

Tomato Chutney & Parmesan Velouté

Main Course

Windsor Great Park Deer

Stuffed Saddle, Pickled Spruce, Pastrami, Haggis,
English Peas, Asparagus, and Braised Shoulder Hot Pot

48 Day Dry Aged Boston Chop Steak (supplement £10)
Crispy Potato Pave, Onion Rings, Short Rib Stuffed Red Onion,
Bone Marrow Crumb, and Peppercorn Sauce

Smoked Gammon Chop

Roasted Pineapple, Fried Hen's Egg, and Chunky Chips

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

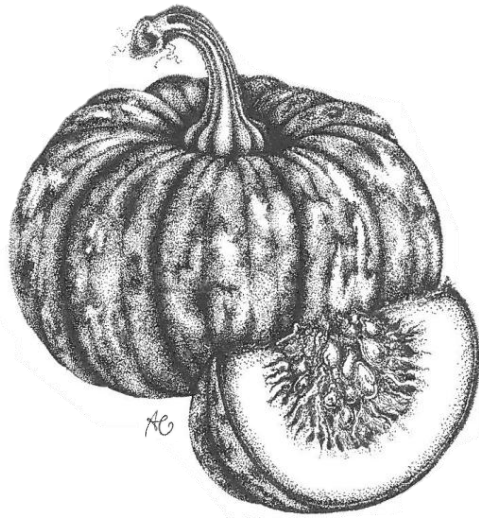
Braised Cabbage £5

Chopped Garden Salad £5

Cheddar and Onion Mac & Cheese £5

Harissa Fine Beans £5





To Finish

'Tiramisu'

Vanilla Mascarpone, Tia Maria, Cocoa Nib
and Dark Chocolate Glazed Mocha Mousse

Orange Parfait

Blood Orange, Candied Zest, Cardamom Granola, and Verjus

Rhubarb Bavarois

Rhubarb and Ginger Mousse, Poached Yorkshire Rhubarb,
Rhubarb Sorbet, and Crystallised Ginger

Coconut Rice Pudding Tartlet

Caramelised Pineapple, Black Sesame, Coconut and Lime Sorbet

Sticky Toffee Doughnuts

Date Jam, Nutmeg Sugar, Tonka Caramel, and Tonka Bean Ice-Cream

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.