



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 £65

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.

Bar Snacks

Mixed Olives £3.50

Smoked Paprika Cashew Nuts £3.50

Homemade Cider Bread with House-Churned Butter £5.50

Bubble & Squeak Scotch Quail Eggs with English Mustard Mayonnaise £8

Windsor Great Park Venison Bon Bons, with Mustard Mayonnaise £6.50

Mushroom Arancini & Truffle Mayonnaise £6.50

Crispy Buffalo Hot Wings £6.50



Starters

Black Truffle Cheese Soufflé (*Please allow 15 minutes*)

Served with Wild Mushrooms and an Alpine Cheese Sauce

The Trotter

Pickled Apple Carpaccio, Black Pudding Croquette,

Fried Quail Egg, Poached Crab Apple and Crackling

Pan Roasted Snipe (*A Small Game Bird*)

Parmesan Gnocchi, Roasted Jerusalem Artichoke, Chestnut,

and Perigord Truffle

Mussels Mariniere

Cornish Rope Grown Mussels in Shallot and White Wine Cream Sauce

Warm Bread to Mop it all up!

Pheasant Leg Sausage

Braised Puy Lentils with Smoked Bacon, Root Vegetables, and Sherry Vinegar



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 Steak

All served with Roast Potatoes, Seasonal Vegetables,

Cauliflower Cheese, and Yorkshire Pudding

£20.00

‘Posh Fish Finger’

Cornish Sole stuffed with a Scallop Mousse, Baby Leeks,
Brown Shrimp Dauphines, Trout Roe, and Warm Tartare Sauce

Smoked Gammon Chop

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

Confit Roscoff Onion

Served with a Warm Caponata, Parmesan Gnocchi,
Black Garlic Ketchup, and Vegetable Demi-Glace

Sides

Chunky Chips or Skinny Fries £4.50

Truffle Parmesan Fries £7

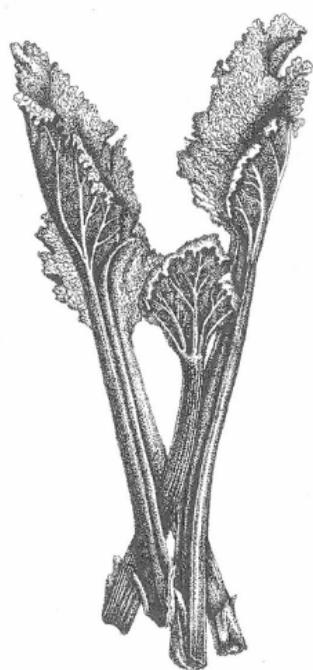
Buttered Chantenay Carrots £5

Garden Salad £5

Sautéed Green Beans with Shallots and Sherry Vinegar £5

Dirty Mash ~ Braised Venison Shoulder, Crispy Onion, and Bacon Crumb £7





Desserts

‘Tiramisu’

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

Spiced Pear Parfait

Pear Jelly, Maple Poached Pear, Granola and Verjus

Caramelised Apple Terrine

Brandy Snap, Cinnamon Puff Pastry and Vanilla 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.