



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

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

Mushroom Arancini & Truffle Mayonnaise £6.50

Crispy Buffalo Hot Wings £6.50

Seasonal Special Snack

Southern Fried “Chicken Not Chicken” Tendons £6.50

Chicken of the wood Mushrooms with Hot Sauce and Aioli



Starters

The Trotter

Pickled Apple Carpaccio, Black Pudding Croquette,
Fried Quail Egg, Poached Crab Apple and Crackling

Windsor Great Park Game Lasagne

Slow Cooked Game Ragu, Hand Rolled Pasta served with
Pinecone Kernels, 30-month Aged Parmesan, and Oregano

Hot Smoked Salmon Scotch Egg

Confit Lemon, Pickled Cucumber, and Smoked Roe Velouté

Heritage Tomato Tartlet

Dressed Isle of Wight Tomatoes, Goat's Curd,
Confit Tomato Petals, Olives, Basil Pesto, Tomato and Chilli Chutney



Main Course

Texan style Windsor Great Park Grill

Bourbon glazed Deer, "Texas Twinkie" with Pulled Shoulder,
BBQ Beef Jacket, Rabbit Chorizo Croquette, Sweetcorn, and Dill pickle

'Steak & Chips' (£10 Supplement)

Cut of the Day. Served with Cajun Chips, Onion Rings,
Ceasar Salad, Peppercorn Sauce, and Tarragon Mayonnaise

Smoked Gammon Chop

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

Scottish Halibut

Stuffed with Scallop and Herb Mousse, wrapped in Courgettes,
served with a Smoked Sweetcorn, Bacon, and Clam Chowder

English Courgettes

Panfried Gnocchi, 21 Month Aged Parmesan,
Fried Courgette Flower filled with Chilli, and Mint Ricotta

Sides

Chunky Chips or Skinny Fries £4.50

Truffle Parmesan Fries £7

Heritage Carrots £5

Garden Salad £5

Sauteed Green Beans £5

Charlotte Potatoes with Wild Garlic Butter £7





Extra Course?

Cheese from the British Isles

Hard, Soft, Goats, Washed Rind and Blue

Served with Homemade Ale Biscuits, Seeded Rye Crackers, Malt Loaf,

Celery, Apple, Walnuts and Seasonal Chutney

Available as a dessert or, add it as a fourth course!

Either before or after dessert

(Additional course £10)

Desserts

‘Black Forest Gateau’

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

Peach Parfait

Honey Roasted Yellow Peach, White Peach Jelly,
Candied Oats, Verjus, and Verbena

Strawberry Trifle

Strawberry and Elderflower Jelly, Vanilla Custard, Whipped Cream,
Popping Candy, Toasted Almond, Lemon Balm, and Strawberry Sorbet

Doughnuts with Blackcurrants from Our Garden

Blackcurrant Jam, Blackcurrant Leaf and Pulp Sugar,
served Blackcurrant Leaf 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



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