



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

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 Agnolotti

Peas, Broad beans, Asparagus, and Lovage Pesto

Main Course

Windsor Great Park Deer

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

“Cut of the Day” 48 Day Dry Aged Steak (supplement £10)

Onion Rings, Caesar Salad, Bone Marrow Sauce
Cajun Style Wedges and Sauce Choron,

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

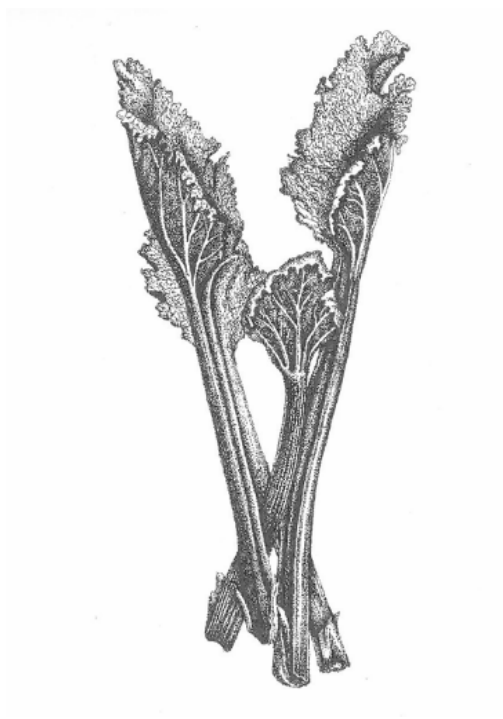
Braised Cabbage £5

Chopped Garden Salad £5

Cheddar and Onion Mac & Cheese £5

Harissa Fine Beans £5





To Finish

'Tiramisu'

Vanilla Mascarpone, Tia Maria, and Chocolate Glazed Mocha Mousse

Orange Parfait

Blood Orange, Candied Zest, Cardamom Granola, and Verjus

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

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.