



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



Starters

English Asparagus

Braised Morels, Smoked Confit Egg Yolk,
Sauce Polonaise, and Wild Garlic Puree

The Trotter

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

Pan Roasted Loin of Rabbit

Potato Gnocchi, Purple Sprouting Broccoli,
30 month aged Parmesan, and Hazelnuts

Lobster & Prawn Scotch Egg *(Supplement £5)*

Samphire, Avurga Caviar, and Américaine Sauce



Main Course

Windsor Great Park Venison

Charred Loin, Crispy Pheasant Egg, British Asparagus,
Tarragon Mousse stuffed Morel, Wild Garlic,
Braised Shoulder Croquette, and a Venison Pastrami Sauce

Guinea Fowl

Roasted Breast, Leg stuffed with Leek and Chicken Mousseline,
Charred Leek centre, Pomme Puree, Morel Cream Sauce, and Chicken Jus

Cornish Monkfish

White Asparagus, First of the Season Jersey Royals, Fennel,
Borlotti Beans, Lovage, Seaweed Butter, and Sauce Velouté

Smoked Gammon Chop

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

Spring Fricassée

Fresh Farfalle, New Forest Asparagus, Purple Sprouting Broccoli,
21-month Aged Parmesan, and finished with Wild Garlic Oil

From The Grill

All our Beef is sourced from Our fantastic Butchers and friends at Aubrey Allen in Coventry.

They take great pride in sourcing only the highest quality meat from the British Isles.

It is then Dry Aged for 48 days for maximum flavour.

250g Fillet *(Supplement £10)*

300g Sirloin *(Supplement £10)*

All Served with Cajun Chips, Onion Rings, A Small Ceasar Salad,
Peppercorn Sauce, and Tarragon Mayonnaise



Sides

Chunky Chips or Skinny Fries £4.50

Truffle Parmesan Fries £7

Buttered Chantenay Carrots £5

Garden Salad £5

Sauteed Green Beans with Shallots and Sherry Vinegar £5

Jersey Royal Potatoes with Wild Garlic Butter £7



Desserts

'After Eight'

*Dark Chocolate Delice, Peppermint Centre, Cocoa Nib Leaves,
and Dark Chocolate Glazed Mint Mousse*

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*

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.