

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

Windsor Great Park Venison Bon Bons, with Mustard Mayonnaise £6

Mushroom Arancini & Truffle Mayonnaise £6

Crispy Buffalo Hot Wings £6.50

Starters

Twice Baked Cheese Soufflé Wild Mushroom and Winter Truffle

Shellfish Rarebit Scallops, Prawns, Potatoes, Cucumber and Samphire

> Classic Scotch Egg Burnt Apple Puree

Venison Ragu Hand Cut Cep Pasta and Aged Parmesan 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, Feta, and Sage Wellington

All served with Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese, and Yorkshire Pudding

8003

Smoked Gammon Chop Roasted Pineapple, Fried Hen's Egg, and Chunky Chips

Cornish Sole

Moules Mariniere, Avruga Caviar and Samphire

Artichoke Barigoule

Carrot, Kohlrabi, Back Garlic, Jerusalem Artichoke, and Vegetable Demi-Glace

Sides

Chunky Chips or Skinny Fries £4.50

Truffle Parmesan Fries £7

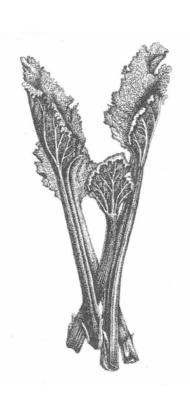
Chantenay Carrots £5

Braised Red Cabbage £5

Chopped Garden Salad £5

Butter Greens £5







"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

