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

The Trotter

Pickled Apple Carpaccio, Black Pudding Croquette,

Fried Quail Egg, Poached Crab Apple and Crackling

Windsor Great Park Venison Ragu

Slow Cooked Venison Shoulder Ragu, Hand Rolled Linguine

served with 30-month Aged Parmesan

Hot Smoked Salmon Scotch Egg

Confit Lemon, Chervil, and Warm Tartare Sauce

Beetroot Tartlet

Candied, Golden, and Red Beetroot, Goat's Curd,

Pickled Shallot, Walnut, Beetroot Chutney, and Sorrel

Twice Baked Black Truffle Souffle *(£5 Supplement)*

Grated Comte, Wild Mushrooms,

Black Truffle and Madeira Cream Sauce

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

Smoked Gammon Chop

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

Line Caught Wild Seabass

Sauteed Charlotte Potatoes, Cucumber Spaghetti, Sea Vegetables,

Roe Velouté, and a Crispy Tempura Oyster

Winter Pumpkin

Roasted Delica Pumpkin Glazed in House Hot Honey, Pumpkin Seeds,

Caper, and Cranberry Dressing, Truffle and Pumpkin Velouté

Sides

Chunky Chips or Skinny Fries £4.50

Truffle Parmesan Fries £7

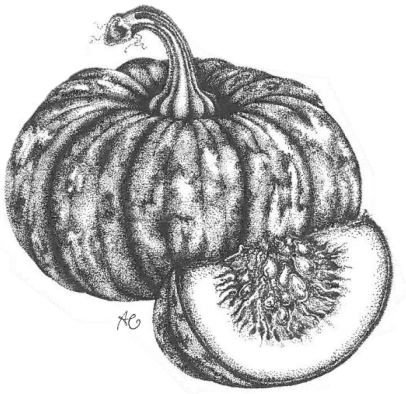
Seasonal Buttered Vegetables £5

Garden Salad £5

Spiced and Braised Red Cabbage £5

Gratin Dauphinoise £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

'Tiramisu'

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

Pumpkin Spice Parfait

Candied Pumpkin 'Winders', Pumpkin Seed Granola,
Maple Leaves, Pumpkin Jam, Confit Ginger, and Maple Verjus

Doughnuts

Filled with Fig Jam, and served with Fig 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.