



# 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

Bubble & Squeak Scotch Quail Eggs with English Mustard Mayonnaise £8

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

Mushroom Arancini & Truffle Mayonnaise £6.50

Crispy Buffalo Hot Wings £6.50



# Starters

## Black Truffle Cheese Soufflé

Served with Wild Mushrooms and an Alpine Cheese Sauce

## The Trotter

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

## Pan Roasted Snipe (*A Small Game Bird*)

Parmesan Gnocchi, Roasted Jerusalem Artichoke, Chestnut, and Perigord Truffle

## Mussels Mariniere

Cornish Rope Grown Mussels in Shallot and White Wine Cream Sauce

Warm Bread to Mop it all up!

## Pheasant Leg Sausage

Braised Puy Lentils with Smoked Bacon, Root Vegetables, and Sherry Vinegar



# Main Course

## Windsor Great Park Game Bird

Served with Red Wine Poached Quince, Confit Leg, Bread Sauce,  
Hedgerow Ketchup, and a Game Cottage Pie

## ‘Posh Fish Finger’

Cornish Sole stuffed with a Scallop Mousse, Baby Leeks,  
Brown Shrimp Dauphines, Trout Roe, and Warm Tartare Sauce

## Smoked Gammon Chop

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

## Confit Roscoff Onion

Served with a Warm Caponata, Parmesan Gnocchi,  
Black Garlic Ketchup, and Vegetable Demi-Glace

# 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.

300g Rump (*Supplement £10*)

250g Fillet (*Supplement £10*)

300g Sirloin (*Supplement £10*)

300g Windsor Great Park Red Deer Haunch

All Served with Cajun Chips, Onion Rings, A Small Ceasar Salad,

Peppercorn Sauce, and Tarragon Mayonnaise



Chunky Chips or Skinny Fries £4.50

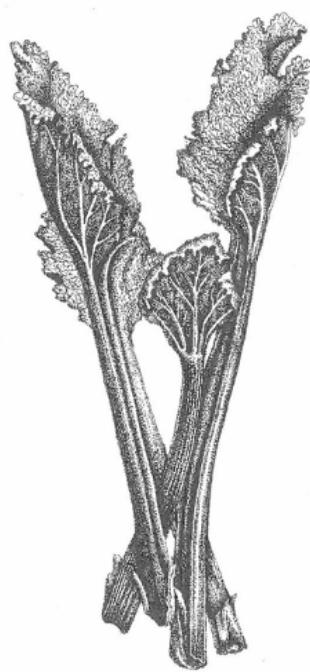
Truffle Parmesan Fries £7

Buttered Chantenay Carrots £5

Garden Salad £5

Sauteed Grean Beans with Shallots and Sherry Vinegar £5

Dirty Mash ~ Braised Venison Shoulder, Crispy Onion, and Bacon Crumb £7



# *Desserts*

## *'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



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