



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

Crispy Sweetbreads

Served with French Style Peas, Silver Skin Onions,
Baby Gem, Lardons, and Smoked Bacon Velouté

The Trotter

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

Windsor Great Park Rabbit Tortellini

Confit Leg, Wholegrain Mustard Bechamel, Girolles,
Broad Beans, Pickled Onions, and Tarragon Oil

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

Samphire, Avurga Caviar, and Américaine Sauce

Heritage Tomato Tartlet

Dressed Isle of Wight Tomatoes, Mozzarella Pearls, Pickled Cucumber,
Confit Tomato Petals, Olives, Basil Pesto, Tomato and Chilli Chutney

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



Scottish Halibut

Stuffed with Scallop and Herb Mousse, wrapped in Courgettes,
served with a Smoked Sweetcorn, Bacon, and Clam Chowder

Smoked Gammon Chop

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

English Courgettes

Panfried Gnocchi, 21 Month Aged Parmesan,

Fried Courgette Flower filled with Chilli, and Mint Ricotta

Sides

Chunky Chips or Skinny Fries £4.50

Truffle Parmesan Fries £7

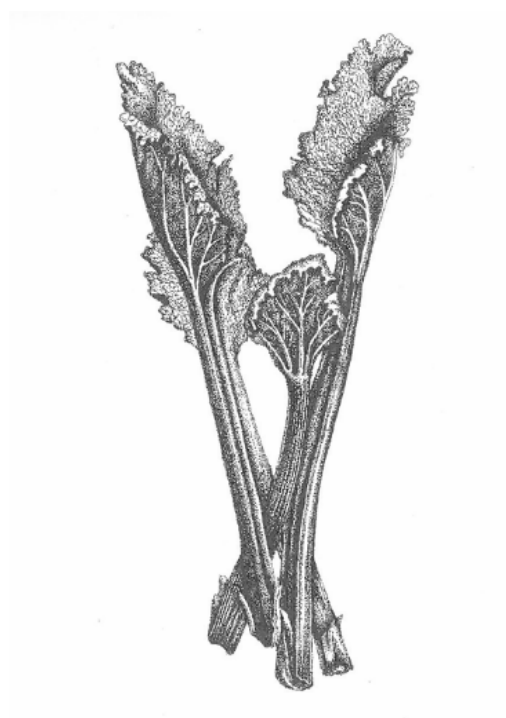
Heritage Carrots £5

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.