



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, Hazelnuts

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

Monks Beard, Avurga Caviar, and Américaine 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



Cornish Monkfish

White Asparagus, First of the Season Jersey Royals, Fennel,
Borlotti Beans, Salty Fingers, 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

Sides

Chunky Chips or Skinny Fries £4.50

Truffle Parmesan Fries £7

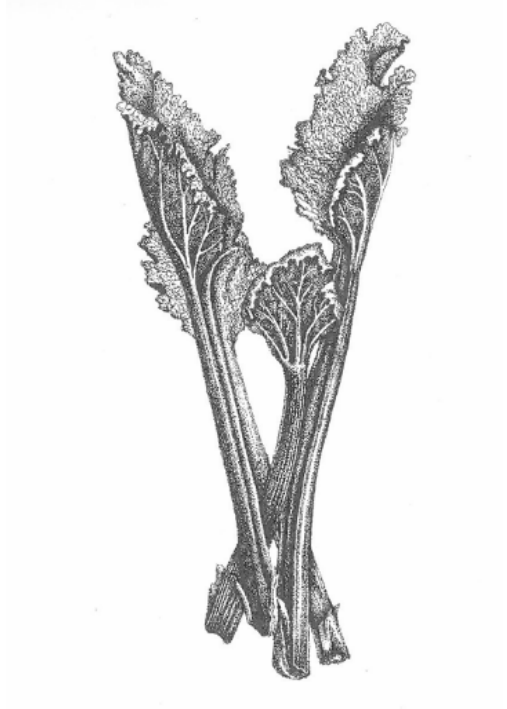
Buttered Chantenay Carrots £5

Garden Salad £5

Sauteed Green Beans with Shallots and Sherry Vinegar £5

Jersey Royal Potatoes with Wild Garlic Butter £7





Desserts

'Tiramisu'

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

Spiced Pear Parfait

Pear Jelly, Maple Poached Pear, Granola, and Verjus

Rhubarb Bavarois

Rhubarb and Vanilla Mousse, Poached Yorkshire Rhubarb,
Candied Ginger, and Rhubarb Sorbet

Caramelised Apple Terrine

Brandy Snap, Cinnamon Puff Pastry and Vanilla 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.