



# 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



# Main Course

## Guinea Fowl

Roasted Breast, Leg stuffed with Leek and Chicken Mousseline,  
Charred Leek centres, Pomme Puree, Morel Cream Sauce, and Chicken Jus

## Cornish Monkfish

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

# 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

## Sides

Chunky Chips or Skinny Fries £4.50

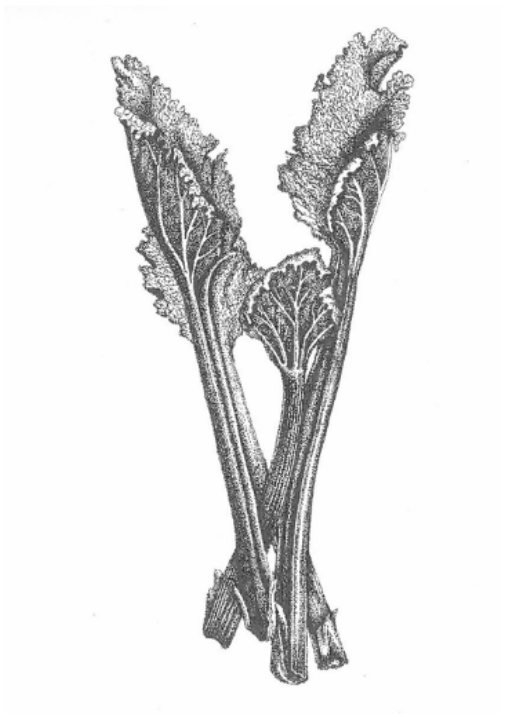
Truffle Parmesan Fries £7

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

## *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.*