

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 £60

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.

Snacks

Mixed Olives £3.50

Smoked Paprika Cashew Nuts £3.50

Homemade Cider Bread with House-Churned Butter £5

Game Keeper's 'Snags' Venison Sausage with Honey Wholegrain Mustard £6

Windsor Great Park Venison Bon Bons, with Mustard Mayonnaise £6

Mushroom Arancini & Truffle Mayonnaise £6

Crispy Buffalo Hot Wings £6.50



Special Starter

Queenie Scallops (supplement £5)

Baked Rarebit and Samphire

Starters

Pig's Trotter

Ham Hock, Black Pudding,
Apple, Crackling and Sauce Gribiche

Hash Brown

Mushroom Ketchup, Pickle Shimeji and Mushroom a la crème

Seasonal Soup

Pumpkin and Truffle Soup with Parmesan Soldiers

Bubble & Squeak Scotch Egg

Salt Beef, Pickled Onions, Gherkins and English Mustard Mayonnaise

House Smoked River Trout

Pickled Cucumber, Radish, Trout Roe and Caper Butter Sauce

Beetroot Tartlet

Salt Baked Baby Beetroot, Whipped Goats Cheese,
Pickled Beet, Walnut and Cheddar Pastry Crust

Venison Ragù

Braised Shoulder, Cep Pappardelle and Parmesan Sauce

Our Sunday Roasts

Dry Aged Rib of Beef

Windsor Great Park Roe Deer Haunch

Jimmy Butler's Roasted Pork Rack

Whole Roasted Poussin (*Small Chicken*)

Roasted Butternut Squash

All served with Roast Potatoes, Seasonal Vegetables,

Cauliflower Cheese and Yorkshire Pudding



Wild Brill en Croûte

Artichoke, Scottish Girolles and Avruga Caviar Beurre Blanc

Cornish Sole Meunière (supplement £10)

Lobster, Prawns, Samphire, Caper, Lemon and Brown Butter Sauce

Vegetarian 'Steak and Chips'

Miso Glazed Celeriac, Shoe-string Fries with Burnt Onion Seasoning,

Demi-Glace, Button Mushrooms and Baby Grelots

Sides

Chunky Chips or Skinny Fries £4.50

Truffle Parmesan Fries £7

Stock Pot Carrots £5

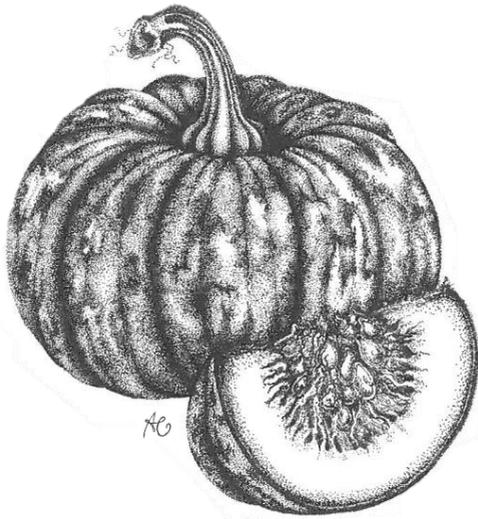
Smokey Bacon Braised Savoy Cabbage £5

Chopped Garden Salad £5

Cheddar and Onion Mac & Cheese £5

Harissa Fine Beans £5





To Finish

'Tiramisu'

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

Pumpkin Spice Parfait

Candied Pumpkin, Granola, Maple Leaves, Pumpkin Jam and Verjus

Fig Tartlet

Black Figs, Port Reduction, Vanilla Rice Pudding,
Figgy Jam and Fig Leaf Ice-Cream

Sticky Toffee Doughnuts

Date Jam, Nutmeg Sugar, Salted Tonka Bean Caramel
and Tonka Bean 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.