



Sample Dinner Menu

Snacks

- Marinated Chalk Stream trout tart 10.0
- Hill House Farm pork belly bites with Hazy Hog glaze 9.5
- Barracks Farm sticky beef and truffle eclair 12.5
- Crispy Hampshire potatoes with Spenwood and Oak smoked garlic 8.5

Starters

- Camomile marinated Chalk Stream Trout, kitchen garden salad, preserved lemon balm and Fen Farm cultured cream 17.5
- Cornish crab crumpet, brown crab mayonnaise and lemon verbena 26.0
- Cotswold White chicken, Hill House Farm ham hock and cured duck liver terrine, Surrey chorizo jam with malted brioche 18.0
- Barracks Farm beef tartare, smoked tongue, truffle, confit egg yolk with beef dripping sourdough 23.5
- Driftwood goat's cheese, pickled green New Forest strawberry, kitchen garden basil and hazelnut 17.0
- Marinated Isle of Wight tomatoes, spring onion and lovage tart (PB) 16.5
- Soup of the day with Pennyhill bakery bread 14.0

Mains

- Hand-rolled pasta, foraged mushrooms, spinach and truffle* 38.0
- Herb-cruste Winslade cheese, braised baby fennel, dill pickled cucumber, fingerling potatoes and hazelnuts* 34.0
- South coast wild sea bass, King Peter ham, garden peas, broad beans and mint with a Ridgeview butter sauce 39.0
- BBQ Cornish lobster, Pink Fir potatoes, heritage carrot with a lobster and lemon verbena sauce 56.0
- Barracks Farm lamb, roasted rack, braised shoulder and crispy sweetbread, with onion and sorrel 46.0
- Devonshire duck, with sausage, cured liver, heart, kohlrabi, Oakchurch cherry and duck jus 44.0
- Barracks Farm 50 day dry-aged 7oz fillet of beef, with BBQ mushroom, watercress purée, beef-dripping chips and your choice of peppercorn, béarnaise or Hillfield bordelaise sauce 59.0
- Nose to tail Hill House Farm pork, BBQ pork loin, pressed belly, black pudding croquette and coppa with apricot 38.5

For sharing

- Served with BBQ mushroom, watercress purée, beef-dripping chips and your choice of peppercorn or béarnaise sauce

Whole Cotswold White chicken

with Pennyhill Dark bakery sourdough bread served to share 70.0

For sharing

Served with BBQ mushroom, watercress purée, beef-dripping chips, together with peppercorn and béarnaise sauces

Whole Cotswold White chicken, thigh pie, crispy wing with roast chicken hollandaise, to share 77.0

Barracks Farm dry aged T-bone, sticky beef short rib and bone marrow with Hillfield bordelaise (please allow 45 minutes), to share 130.0

Sides

Beef-dripping hand-cut chips 8.5

Crushed Jersey Royals, capers and charred baby gem 10.0

Garden pea, bean and mint salad with toasted seeds (PB) 9.0

Crop to kitchen spring greens in brown butter 8.0

Isle of Wight tomato and bitter leaf salad with cold-pressed English rapeseed oil (PB) 8.5

Puddings

Chocolate and garden mint (GF) 14.0

Chocolate and mint mousse, mint aero and chocolate custard, served with mint chocolate stracciatella

Strawberry and basil (GF)* 13.5

Compressed British strawberries, kitchen garden purple basil ice cream, served with meringue and a strawberry and basil jus

Historic Surrey Maids of Honour Tart 12.5

Lemon curd with confit lemon, foraged seasonal berry jam and whey sorbet

Hillfield baked Alaska (GF) 16.0

Raspberry and honey ripple ice cream and blood peach sorbet, encased in Italian meringue with raspberries, lemon thyme poached peach and caramelised almond Cherries and chocolate (GF) 15.0

Cherry mousse on a cocoa nib tuile, cherry liqueur infused cream served with milk chocolate ice cream

Cheese

Three Counties Cheeses

Selection of local cheeses from Surrey, Berkshire and Hampshire with heritage tomato and apple chutney, 19.0

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.