



Sample dinner menu

Starters

Kombu marinated ChalkStream trout 17.0
Wasabi mayonnaise, kohlrabi and apple

Wye Valley asparagus 16.5
Fetish, Hollandaise sauce, broad beans, peas and preserved lemon balm

Devonshire duck pressing 19.0
red onion marmalade with brioche

Barracks Farm beef tartare 23.5
with smoked tongue, truffle, confit egg yolk and sourdough

Driftwood goat's cheese 17.0
salt-baked beetroot, blackberries and hazelnuts*

Spiced Crown Prince pumpkin tart 16.5
Pennyhill pear and toasted seeds (PB)

Soup of the day 14.0
with Pennyhill bakery bread*

Mains

Hand-rolled pasta with wild garlic, foraged mushrooms, spinach 36.0

Baked Maida Vale cheese 36.0

Smoked baby leek, Jerusalem artichoke, fingerling potato with Isle of Wight black garlic*

BBQ Cornish monkfish 39.0

Lodge Farm cauliflower with coronation sauce

Herb crusted Cornish Cod 43.0

Buttered mash potato, West Country mussels, clams and smoked haddock with Ridgeview cream sauce and coastal sea herbs

Barracks Farm 50 day dry aged 7oz fillet of beef 59.0

Served with BBQ mushroom, shallot purée, beef dripping chips and your choice of either peppercorn, béarnaise or Hillfield Bordelaise sauce

Nose to tail Hill House Farm pork 38.5

BBQ pork loin, pressed belly, black pudding croquette and coppa with quince

Windsor Great Park venison 44.0

Salsify, cabbage, hedgerow berries and red wine jus

For sharing

Served with BBQ mushroom, shallot, beef dripping chips, peppercorn and béarnaise sauce

Whole Cotswold White chicken 82.0

Thigh pie, crispy wing with roast chicken hollandaise

Barracks Farm dry aged T-bone 130.0

Sticky beef short rib and bone marrow with Hillfield bordelaise sauce (please allow 45 minutes)

Sides

Beef-dripping hand-cut chips 8.5

Pennyhill park honey glazed roots 9

Marmite roasted Hampshire baby potatoes 9

Crop to kitchen spring greens in brown butter 8.5

Barkham blue, walnut and pear bitter leaf salad 9.5

Puddings

Chocolate and orange fondant 15.0

Chocolate and orange fondant cake, orange segments vanilla and orange ice cream

Baked yoghurt and mandarin halo 14.0

Home-made Surrey yoghurt, burnt orange compôte and clementine sorbet

Historic Surrey Maids of Honour tart 14.5

Blackberry confit, macerated blackberries with lemon curd and whey sorbet 14.5

Hillfield baked Alaska (GF) 16.0

Roasted almond ice cream and plum sorbet, encased in Italian meringue with spiced poached plum and caramelised almond

Pear and chocolate 15.5

Chocolate ganache, poached pear and dacquoise sponge served with pear sorbet

Three counties cheeses 19

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