



## Sample dinner menu

### Snacks

South coast monkfish scampi with seaweed mayonnaise 10

Hill House Farm pork belly in Hazy Hog cider glaze 9.5

Barracks Farm sticky beef and bone marrow éclair with truffle custard 12.5

Crispy Hampshire potatoes with Spenwood and oak smoked garlic\* 8.5

### Starters

Kombu marinated ChalkStream trout 17

Wasabi mayonnaise, kohlrabi and apple

BBQ hand-dived scallop 27

Seaweed butter, bitter lemon with foraged mushrooms

Devonshire duck pressing 19

Spiced fig chutney with brioche

Barracks Farm beef tartare 23.5

Smoked tongue, truffle, confit egg yolk with sourdough

Driftwood goats cheese 17

Salt-baked beetroot, blackberries and hazelnuts\*

Spiced Crown Prince pumpkin tart (PB) 16.5

Pennyhill pear and toasted seeds

Soup of the day with Pennyhill bakery bread\* 14

## Mains

Hand-rolled pasta, foraged mushrooms, spinach and truffle 38

Baked Maida Vale cheese 36

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

BBQ Cornish monkfish 39

Lodge Farm cauliflower with coronation sauce

Herb crusted Cornish Brill 43

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

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

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

Thigh pie, crispy wing with roast chicken hollandaise

Barracks Farm dry aged T-bone 130

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

Honey roasted fig (GF) 15

Chocolate crèmeux, fig compôte and Norfolk PX sabayon with fig leaf ice cream

Baked yoghurt and mandarin halo 14

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

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

Pear and chocolate 15.50

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