



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

Lamb loin 44.0

Served with braised lamb shoulder shepherd's pie, broccoli, wild garlic, gherkin sauce

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

Farm gate to Hillfield plate seasonal salad 9.5

Puddings

White Chocolate and Apricot Cheesecake 14.5

White chocolate cheesecake, apricot compôte, thyme poached apricots with a thyme and crème fraîche sorbet

Chocolate and Caramel Mousse 15.0

Malt chocolate mousse, caramel ganache, chocolate custard and caramel ice cream

Historic Surrey Maids of Honour tart 14.5

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

Wye Valley Rhubarb 16.0

Ginger and rye sablé, set vanilla custard, poached Wye Valley Rhubarb, brown butter brioche, rhubarb and milk sorbet

Strawberry and Elderflower 13.5

Elderflower cream, strawberry compôte, elderflower sponge, meringue and elderflower and strawberry sorbet

Three counties cheeses 19

Selection of local cheeses from Surrey, Berkshire and Hampshire served with caramelised onion chutney

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.