Dinner menu

Starters

Barrack Farm Salt beef brisket 18.5
with marmite crumpet, gherkin gel and sauerkraut

Beetroot tartare 15.0
horseradish foam, lovage, walnut, beetroot and apple consommé

Cured chalk stream trout mosaic 19.5
with trout roe, apple, dill coastal herbs

Pâté en croute 16.5
with Hillfield home-made brown sauce

Brixham crab 23.0
brown crab pâté, Jerusalem artichoke

BBQ Foraged maitake mushroom 17.0
with mushroom consommé, chive emulsion and yeast crumb

Soup of the day 14.0
with Pennyhill bakery bread*

Mains

Smoked onion 33.5
hazelnut cream, spenwood cheese gnocchi, leek and cheese and onion broth

Quarr Cross farm Guinea fowl breast 40.0
confit leg croquette, alliums with madeira jus

Cod with mussels 38.0
Jersey Royals, asparagus and foraged sea vegetables

Venison loin 42.5
braised venison shoulder, celeriac, kale and harissa

Stone bass 36.0
brown shrimps, textures of squash and marigold sauce

Hand cut pasta 32.5
artichoke and truffle custard, crushed artichokes and truffle sauce

Barracks Farm 16 oz chateaubriand for two 117.5
with smoked braised onion, BBQ mushroom, beef fat chips
choice of either peppercorn, béarnaise or bordelaise sauce

Konro BBQ

Our cuts are grilled on a traditional Japanese, tabletop grill, for an authentic smoky and deep flavour
14 oz Pork Tomahawk 38.0
7oz 50 day dry-aged Sirloin steak 45.0
Barracks Farm 7 oz. Fillet of beef 55.0
Served with BBQ mushroom, shallot, beef-dripping chips and your choice of either peppercorn, béarnaise or bordelaise sauce.

Sides

Beef-dripping triple cooked chips 7.5
BBQ crown prince squash, fetish cheese, chill and pennyhill park honey 8.5
Mash potato, crispy onions and chives 7.0
Braised red cabbage and blackberries 7.5
Farm gate to Hillfield plate seasonal salad 6.5
Ratte fondant potatoes 8.5
Extra sauce with your steak 5.0

Puddings

Chocolate & caramel fondant 15
Dark chocolate fondant, chocolate custard, caramel whipped cream,
caramel ice cream
(please allow 15 minutes, it's worth the wait...!)

Historic Surrey Maids of Honour Tart 14.5
Almond tart, fig compote, honey caramelised figs, honey ice cream

Baked yoghurt & clementine 14.5
Baked yoghurt, caramelised orange, yoghurt chocolate aero,
clementine sorbet

Peach arctic roll 15
Vanilla ice cream, peach confit, poached peaches, vanilla tuile

Pear, honey & chocolate 15.5
Baked chocolate mousse, honey parfait, honeycomb and honey pickled pears

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.