



Dinner menu

Starters

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

Wiltshire Rosary goats cheese 14.0
Isle of Wight tomatoes, hazelnuts and basil*

BBQ mackerel 14.0
with apple, radish, dill and buttermilk

Windsor Great Park rabbit terrine 15.0
tarragon mayonnaise, mixed beans and sourdough

Coronation Cornish crab 22.0
pickled apricot purée, almond and glazed brioche

Wye Valley asparagus 17.5
Fetish, Hollandaise sauce, broad beans, peas and preserved lemon balm*

Soup of the day 14.0
with Pennyhill bakery bread*

Mains

Hand-rolled pasta 32.0

with foraged mushrooms, spinach and truffle sauce*

Cod with mushy peas 34.0

curry sauce purée, batter scraps, triple cooked potato and warm tartar sauce

Lamb loin 45.0

Served with braised lamb shoulder shepherd's pie, broccoli, nasturtiums and a gherkin sauce

Stone bass 36.0

Served with courgette, lemon gel, dill, coastal herbs and a white wine cream sauce

Nose to tail pork 40.0

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

Baked Maida Vale cheese 32.0

smoked baby leek, Jerusalem artichoke and fingerling potato with black garlic*

Roast free range British chicken breast for two 75.0

braised leg pie and buttermilk fried thigh

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

Grills

Served with BBQ mushroom, shallot, beef dripping chips and choice of either peppercorn, béarnaise or bordelaise sauce

Barracks Farm 7 oz. fillet of beef 58.0

Barracks Farm 50-day dry aged 7 oz. sirloin 45.0

Sides

Beef dripping hand-cut chips 7.0

Pennyhill Park honey-glazed Chantenay carrots and lemon whipped fetich 8.5

Mash potato, crispy onions and chives 7.0

Tenderstem broccoli, confit garlic and chilli 8.5

Fine beans, smoked almond and truffle crème fraîche 8.5

Farm gate to Hillfield plate seasonal salad 6.5

Salt and vinegar Jersey Royal potatoes 8.5

Extra sauce with your steak 5.0

Puddings

Cherry and Yoghurt Mousse 15.5

Yoghurt mousse filled with cherry compote, chocolate granola, yoghurt chantilly and cherry ice cream

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

Peach and Almond Mille-feuille 16.0

Caramelised puff pastry, Almond creme diplomat, poached peach, and peach sorbet

Strawberry and Elderflower 13.5

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

Hillfield Cheese Board 19.0

Selection of local cheeses 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.