



Dinner menu

Starters

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

Beetroot tart fine 14.0
with orange, capers and horseradish creme fraiche

Cured chalk stream trout mosaic 19.0
with trout roe, apple, dill coastal herbs

Pâté en croute 16.0
with Hillfield home-made brown sauce

Coronation Cornish crab 22.0
with pickled raisin puree, almond and glazed brioche

Foraged Hen of the Woods 16.5
with mushroom consommé, chive emulsion and yeast crumb

Soup of the day 14.0
with Pennyhill bakery bread*

Mains

Smoked onion, hazelnut cream, spenwood cheese gnocchi, leek and cheese and onion broth 32.0

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

Cod with BBQ mussels 36.0
foraged sea vegetables, fennel pollen, smoked Ridgeview sparkling wine sauce

Windsor Great Park Venison fillet 45.0
served with braised venison cottage pie, salsify, cavolo nero, and quince

Stone bass 36.0
served with globe artichokes, squash and a ginger and tarragon sauce

Hand rolled pasta 30.0
with roast celeriac puree, kale, dates and truffle sauce*

Barracks Farm 16 oz chateaubriand for two 115.0
with smoked braised onion, BBQ mushroom, truffle mash, bordelaise sauce

Grills

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

14oz Pork Tomahawk 35.0

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

Barracks Farm 7 oz. Fillet of beef 55.0

Sides

Beef dripping hand-cut chips 7.0

BBQ purple sprouting broccoli, blue cheese sauce and toasted almonds 8.5

Mash potato, crispy onions and chives 7.0

Spring cabbage with chilli jam 7.5

Farm gate to Hillfield plate seasonal salad 6.5

Roast baby potatoes, sour cream* 7.5

Extra sauce with your steak 5.0

Puddings

Triple chocolate fondant 15.0

Dark chocolate fondant, milk chocolate custard, white chocolate sorbet and raspberry sauce

Historic Surrey Maids of Honour Tart 14.5

Lemon crème, orange and grapefruit, blood orange gel with citrus sorbet

Rhubarb mille-feuille 14.5

Rhubarb compôte, vanilla crème diplomat, rhubarb tuile with rhubarb milk sorbet

Peanut and chocolate mousse 15.5

Peanut praline crunchie, salted peanut Chantilly with caramel ice cream

Coffee and vanilla 15.0

Vanilla mousse, textures of coffee and a coffee liqueur sauce

Hillfield Cheese Board 19.0

Selection of local cheeses from Surrey, Berkshire and Hampshire, 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.