



Dinner menu

Starters

Kombu marinated ChalkStream trout 18.0
Wasabi mayonnaise, kohlrabi and apple

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

Devonshire duck pressing 16.0
red onion marmalade with brioche

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

Driftwood goat's cheese 15.0
salt-baked beetroot, blackberries and hazelnuts*

Butternut squash tart 16.5
superstraccia, pear and toasted seeds (PB)

Soup of the day 14.0
with Pennyhill bakery bread*

Mains

Hand-rolled pasta 32.0

with foraged mushrooms, spinach and truffle sauce

Baked Maida Vale cheese 32.0

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

Cod with mushy peas 34.0

Curry sauce puree, batter scraps, triple cooked potato and warm tartar sauce

Stone bass 36.0

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

Barracks Farm 50 day dry aged 7oz fillet of beef 65.0

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 40.0

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

Lamb loin 44.5

Served with braised lamb shoulder shepherd's pie, broccoli, monk's beard, gherkin sauce

For sharing

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

Whole Free Range British White chicken 75.0

Thigh pie, crispy wing with roast chicken hollandaise

Barracks Farm dry aged T-bone 145.0

Sticky beef short rib and bone marrow with Hillfield bordelaise sauce (please allow 45 minutes)

Sides

Beef-dripping hand-cut chips 7.0

Pennyhill park honey glazed roots 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

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

Raspberry confit, macerated raspberries 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

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.