



## Sample Dinner Menu

### Snacks

Smoked mackerel pâté with stout and black treacle soda bread 7.0  
Surrey 'bangers and mash' with gravy 7.0  
Pennyhill Park honey and mustard buttermilk chicken 8.0  
Mini Spenwood and Isle of Wight aged garlic crispy potatoes 7.5

### Starters

Hillfield Gin cured Chalk Stream trout, trout Scotch egg, celeriac, radish and horseradish cream 14.5  
BBQ hand-dived scallop, Cornish kombu, foraged sea herbs and mushrooms 27.0  
Mosaic of Windsor Great Park game, cured duck liver, duck fat brioche and estate pear 14.5  
Hill House Farm pigs cheek, Old Winchester cheese and smoked potato with Dorking Brewery beer pickled shallot 16.0  
Driftwood goat's cheese, salt baked beetroot, blackberries and hazelnuts 15.5  
Soup of the day with Pennyhill bakery bread 10.0

### Mains

Cornish brill, Ridgeview sparkling wine sauce, leek and Maris Peer potato 44.5  
Enderby smoked haddock, Cornish mussels, crispy Chapel Farm egg and kale 35.0  
Windsor Great Park three bird Wellington, hedgerow berries, salsify and spinach 45.0  
Barracks Farm 50 day dry-aged 7oz fillet of beef, with BBQ mushroom, watercress purée, beef-dripping chips and your choice of peppercorn or béarnaise sauce 54.0  
Nose to tail Hill House Farm pork, tenderloin, pressed belly, brawn croquette, marjoram, hispi cabbage and quince 34.0  
Crown Prince pumpkin, pulse and lentil pie with Waterloo cheese, chestnuts and foraged mushrooms 27.0  
Coronation cauliflower, golden raisins, crispy capers and almonds (PB) 24.0

### For sharing

Served with BBQ mushroom, watercress purée, beef-dripping chips and your choice of peppercorn or béarnaise sauce  
Whole Cotswold White chicken with Pennyhill Park bakery sourdough bread sauce to share 70.0  
Barracks Farm dry aged rib of beef rib and horseradish (please allow 45 minutes) to share 115.0

## Sides

Beef-dripping hand-cut chips 7.5

Farm gate to Hillfield plate seasonal vegetables 7.5

Pennyhill Park honey roasted roots 8.0

Old Winchester cheesy leeks and broccoli with bacon 8.5

Bitter leaf salad with estate apple dressing 7.5

## Sweets

Historic Surrey Maids of Honour Tart

Lemon curd with confit lemon, foraged seasonal jam and whey sorbet 9.5

Textures of chocolate

Malted milk chocolate mousse on a chocolate sable, aerated dark chocolate and caramelised chocolate Chantilly, served with white chocolate sorbet 10.5

Pumpkin spice

Spiced pumpkin Cambridge burnt cream with a pumpkin cake centre, topped with cinnamon tuile biscuits, served with vanilla and orange ice cream 8.5

Trifle

Seasonal British apple jelly topped with soaked sponge and cinnamon custard, garnished with compressed granny smith apple Chantilly and apple sorbet 7.0

Warm chocolate pudding

Freshly baked warm self-saucing chocolate pudding, served with foraged sea buckthorn and crème fraîche ice cream 12.0

## Cheese

Three Counties Cheeses

Selection of local cheeses from Surrey, Berkshire and Hampshire with heritage tomato and apple chutney, accompanied with traditional mead (70ml) 15.0

## After dinner brew

Served with cobnut and chocolate macaroon and Surrey Hills cinnamon cream fudge

Cappuccino 6

Latte 6

Americano 6

Hot chocolate 6

Selection of teas 6

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.