

# BAILBROOK HOUSE

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## Welcome to Cloisters Restaurant

Great food is at the heart of Bailbrook House Hotel. The Restaurant boasts a 2 AA Rosette award for culinary excellence. We create our dishes using suppliers based around the United Kingdom, with an emphasis on sustainability, using grass-fed lamb and beef, MSC certified sustainable seafood and local ingredients where possible.

Our coffee is sourced from Rainforest Alliance Certified farms and Fair Trade teas where possible sourced from gardens accredited by organisations such as Rainforest Alliance, UTZ and Ethical Tea partnership.

Bailbrook House Hotel is part of the Hand Picked Hotels collection. We invite you to make yourself at home, indulge in our gourmet menu, sample some of our Sommelier's wine pairings or simply select a bottle from our expertly chosen Hand Picked wine list.

I wish you a very enjoyable dining experience with us.

**Michael Ball**  
Head Chef



Two AA Rosettes for  
Culinary Excellence

**A discretionary service charge of 12.5% will be added to your bill.**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

*Hand* PICKED  
HOTELS

## SEASONAL MENU

### STARTERS

**Lamb shoulder croquette 10**  
Smoked aubergine purée, lamb fat carrot, salsa verde (kcal 682)

**Glazed Dingley Dell pork belly 9.5**  
Celeriac, Granny Smith apple, shellfish bisque (kcal 714)

**Chalk stream trout 10**  
Lovage vichyssoise, crème fraîche, herring roe (kcal 402)

**Smoked ricotta 9**  
Heritage vegetables, honeycomb, endive, lavosh (kcal 405)

**Wye Valley asparagus (v) 9**  
Asparagus custard, crispy free-range egg, black garlic (kcal 280)

**Rabbit cannelloni 10**  
Wild garlic, peas, fava beans, mustard sauce (kcal 736)

**Plant-based marinade Isle of Wight tomatoes (vg) 8.5**  
Black olive, red pepper sorbet, vegan feta, soft herb (kcal 529)

**Plant-based salt-baked celeriac (vg) 8.5**  
Golden raisins, capers, curry and raisin purée (kcal 501)

**Plant-based cauliflower soup (vg) 8.5**  
Roasted cauliflower, chilli flakes, fresh herbs (kcal 162)

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### MAIN COURSES

**Roasted cod loin 27.5**  
Saffron potato, lovage, new season peas, beer onions (kcal 714)

**Pan fried stone bass 26**  
Crab gnocchi, sea vegetables, garlic velouté (kcal 583)

**Pave of aged Hampshire sirloin 27.5**  
Braised beef ragu, crispy polenta, broccoli ketchup (kcal 758)

**Wild garlic stuffed cannon of grass-fed lamb 29**  
Confit lamb and potato pressing, asparagus, tomato and olive jus (kcal 1387)

**Five spice Creedy carver duck 27**  
Confit leg, sweet potato, kumquat, bitter greens (Kcal 968)

**Plant-based fried spiced tofu (vg) 18**  
Soba noodles, shiitake mushrooms, miso dashi, sesame seed (kcal 474)

**Plant-based pea risotto (vg) 17.5**  
Beer pickled onion, vegan feta, crispy onions (kcal 751)

**Plant-based wild mushroom agnolotti (vg) 18**  
Vegetable fricassee, lovage, garlic spinach (kcal 465)

### FROM THE GRILL

**28 day dry aged British grass-fed Chateaubriand 90 ( to share)**  
Field mushrooms, vine tomatoes, hand-cut chips, chive creamed potato, seasonal greens, Béarnaise sauce, peppercorn sauce (kcal 1262)

**28 day dry aged British grass-fed sirloin steak (approximately 224g) 32**  
Field mushrooms, vine tomatoes, hand-cut chips, onion rings, Béarnaise sauce (kcal 876)

**Spatchcock poussin 24**  
Field mushroom, vine tomatoes, hand-cut chips, onion rings (kcal 1066)

### SIDES

5 each

**French fries, Béarnaise sauce (kcal 357)**

**Buttered baby potatoes (kcal 152)**

**Fine beans and confit shallots (kcal 145)**

**Sweet potatoes, harissa (kcal 237)**

**Creamed potato with chives (kcal 393)**

INDULGING LIQUEUR COFFEES

**Irish Coffee 7.5**

Fine Italian roast coffee with Jameson's Irish whiskey, and demerara sugar, crowned with fresh double cream

**Calypso Coffee 7.5**

Fine Italian roast coffee with Tia Maria, and demerara sugar, crowned with fresh double cream

**French Coffee 7.5**

Fine Italian roast coffee with Brandy and demerara sugar, crowned with fresh double cream

**Baileys Coffee 7.5**

Fine Italian roast coffee with Baileys Irish Cream liqueur, and demerara sugar, crowned with fresh double cream

HOT BEVERAGES

Espresso (kcal 0)

Americano (kcal 0)

Latte (kcal 97)

Cappuccino (kcal 65)

Hot chocolate (kcal 307)

Served with petit fours (182 kcal) 5

DESSERTS

**Dulce de leche mousse 8.5**

70% chocolate sorbet, chocolate sponge, cocoa nib tuile (kcal 1108)

**White chocolate parfait 8.5**

Raspberries, basil, ginger sponge (kcal 844)

**Lemon and lime set custard 8.5**

Sable, lime macaroon, milk ice cream (kcal 985)

**Passion fruit mousse 8.5**

Graham cracker, mango sorbet (kcal 415)

**Brown sugar tart 8.5**

Crème fraiche (kcal 600)

**Plant-based mango panna cotta (vg) 8**

Mango salsa, cardamom and lime sorbet (kcal 320)

**Plant-based whipped chocolate tofu (vg) 8**

Glazed banana, miso ice cream, sesame crisp (kcal 494)

**Plant-based selection of ice cream and sorbets (vg)**

Chantilly cream, chocolate miso ice cream (kcal 676)

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SELECTION OF BRITISH CHEESE

**British Cheese board**

Grapes, celery, quince jelly, chutney and crackers  
3 cheeses (kcal 362) 13 | 5 cheeses (kcal 535) 15.50

**Cave-aged Wookey Hole Cheddar (p)**  
**Hard cheese made from cow's milk**

Gerry Cottle, once the ringmaster and owner of Britain's leading circus and now owner of historic Wookey Hole Caves near Wells in Somerset, is reviving one of the site's oldest traditions. He's bringing cheese back to Wookey Hole to mature in the caves' ideal conditions. Four hundred years ago there was no refrigeration and the caves were the ideal place to mature cheeses. The temperature is a constant 11°C all year round, and the high humidity is also ideal to stop the cheese drying out during its maturation storage.

**Bath Soft Organic**  
**Soft cheese made from cow's milk**

This square cheese is soft and yielding with a white bloomy rind. Once cut into, it reveals an ivory coloured interior. The flavour is mushroomy and creamy with a hint of lemon. This cheese dates back to the time of Admiral Lord Nelson who, in 1801, was sent some by his father as a gift. It was recorded that Nelson's sweet heart was 'gratified' by the flavour of this cheese.

**Solstice (v) (p)**  
**Semi soft cheese made from cow's milk**

This is a delectable semi soft cheese made with rich Guernsey cows milk in Somerset. The rind is gently washed in Temperley Somerset cider brandy giving the paste a wonderful silky golden hue. Solstice has a creamy buttery citrus note.

**Bath Blue**  
**A classic blue veined cheese made with organic Freisian cow's milk**

The local Bath Cheese was once well known, and in its heyday was recommended to Admiral Lord Nelson in a letter from his father (dated 1801). The recipe was found in an old grocer's recipe book. It stipulates that the cheese must be made with full cream milk, that salt be sprinkled on the young cheeses with the aid of a feather, and that the cheese was soft and covered with white mould. The Bath soft cheese made today (without the aid of feathers) frequently wins awards.

**Wyfe of Bath (v)**

This semi-hard cheese is redolent of buttercups and summer meadows. It is made by placing the curd in cloth lined baskets: it retains the basket shape and has a soft light caramel colour. It is made with vegetarian rennet. Wyfe of Bath takes its name from Chaucer's Canterbury Tales and, like the tale, when you cut into a Wyfe of Bath you will get a succulent, nutty and creamy taste of old England.

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AFTER DINNER DRINKS

**Baileys Irish Cream 7.5**

Irish cream liqueur flavoured with cream, cocoa and Irish whiskey

**Benedictine 5**

Herbal liqueur produced in France, flavoured with twenty-seven flowers, berries, herbs, roots, and spices

**Disaronno 4.7**

Amber-coloured liqueur with a characteristic almond taste, although it does not actually contain almonds

**Hennessy XO 25**

Rich, spicy, complex and truly historical Cognac

**Hibiki Suntory 17YO 14**

A world-renowned Japanese blend, Hibiki 17 Year Old is made with aged malt and grain whiskies from Suntory's distilleries

AFTER DINNER SIGNATURE COCKTAILS

13 each

**White Russian**

Vodka, coffee liqueur and cream, served over ice

**Classic Negroni**

Equal parts of gin, sweet vermouth and Campari, served over ice and garnished with orange

**Salted Caramel Espresso Martini**

Absolut, Kahlua, Espresso, caramel sauce, salted rim, garnished with coffee beans and cocoa powder

**Smoked Woodford Reserve Old Fashioned**

Woodford Reserve bourbon, orange bitters, demerara sugar, garnished with fresh orange peel and smoked at the table