



BAILBROOK HOUSE

HOTEL

CHEF'S AL FRESCO TASTING MENU

**Snacks**

**Wookey hole cheddar gougeré,**  
Ham hock croquette, Caper purée  
(kcal 236)

**Baker's bread**  
Flavoured butters  
(kcal 341)

**Smoked ricotta**  
Heritage vegetables, honeycomb, endive, lavosh (kcal 269)

**Dingley Dell pork belly**  
Celeriac, Granny Smith apple, shellfish bisque (kcal 540)


**Pan fried stone bass**  
Crab gnocchi, sea vegetables, garlic velouté (kcal 388)

**Pave of aged Hampshire sirloin**  
Braised beef ragu, crispy polenta, broccoli ketchup (kcal 505)

**Dulce de leche mousse**  
70% chocolate sorbet, chocolate sponge, cocoa nib tuile (kcal 738)

**75 per person**

WINE PAIRINGS TO BE ADDED



**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.