

BAILBROOK HOUSE
HOTEL

LOUNGE & BAR MENU

Available from 12 noon - 10.00pm
Classic sandwiches available 24 hours



MAKE IT SPECIAL

CHEF'S EXPERIENCE MENU

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.

We have also carefully selected the perfect wine pairing for this unique menu. These amazing wines have flavours that go hand-in-hand to give guests a truly delicious experience.

Michael Ball, Head Chef and Zdenek Bazinek, Restaurant Manager invite you to sit back, relax, and enjoy this culinary adventure.

£75 per person for 7 course Experience menu

£125 per person for Drinks Experience menu

Afternoon Tea

Fresh homemade scones, a selection of sandwiches, a delicious range of sweet treats and hot drinks.

£32 per person

(24 hours notice required)

Somerset Cream Tea

Served with your choice of tea or coffee

Freshly baked plain and fruit scone (Kcal 828)

Strawberry jam, lemon curd,

Devonshire clotted cream

£16 per person

HOT BEVERAGES

Single Espresso (Kcal 0) £3.25

Double Espresso (Kcal 0) £3.95

Americano (Kcal 0) £4

Latte (Kcal 97) £4

Cappuccino (Kcal 65) £4

Hot Chocolate (Kcal 307) £3.95

Served with home-made biscuits (Kcal 85)

DRINKS

Mixers and juices £3.50

Diet Coke 200ml (Kcal 0)

Coca Cola 200ml (Kcal 84)

Appletiser 275ml (Kcal 129)

J2O Apple & Mango 275ml (Kcal 50)

J2O Orange & Passionfruit 275ml (Kcal 52)

FROBISHERS 250ml £4

Apple (Kcal 105)

Orange (Kcal 90)

Cranberry (Kcal 102)

Pineapple (Kcal 96)

Tomato (Kcal 47)

Fever-Tree 200ml £3.20

Light Tonic Water (Kcal 30)

Mediterranean Tonic Water (Kcal 72)

Ginger Ale (Kcal 68)

Ginger Beer (Kcal 74)

Soda Water (Kcal 0)

Light Elderflower (Kcal 38)

Lemonade (Kcal 70)

Tanqueray London Dry Gin 25ml £5.35

Bombay Sapphire Gin 25ml £5.80

Hendricks Gin 25ml £6.50

Skyy Vodka 25ml £5

Grey Goose Vodka 25ml £7.10

Bacardi Rum 25ml £5

Captain Morgan's Spiced £5

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.

DRINKS

White Wines (125ml/ 175ml/ 250ml)

Journey's End Sauvignon Blanc - £10.25/ 11.75/ 16.50
South Africa

Catena Chardonnay - £7.25/ 10.50/ 14.50
Mendoza, Argentina

Chablis, Le Finage - £13/ 18.25/ 26
Burgundy, France

A20 Albarino - £9/ 12.75/ 18
Rías Baixas, Spain

Red Wines (125ml/ 175ml/ 250ml)

Valdivieso Merlot - £7/ 10 /14
Rafael, Chile

Villa Saletta, Raccolto a Mano Rosso - £6.50/ 9.25 / 13
Tuscany, Italy

Vivanco Rioja Crianza - £8.50/ 12 /17
Rioja, Spain

Catena Malbec - £8/ 11.25/ 16
Mendoza, Argentina

Journey's End Shiraz - £9/ 12.75/ 18
Stellenbosch, South Africa

Spy Valley Pinot Noir - £10.50/ 14.75/ 21
Marlborough, New Zealand

Rosé Wines (125ml/ 175ml/ 250ml)

Villa Saletta Toscana Rosado - £7.50/ 10.50/ 15
Tuscany, Italy

Petit Papillon Grenache - £7.75/ 10.75/ 15.25
Vin de Pays d'Oc, France

Chateau de Berne Esprit - £8/ 11/ 15.50
Provence, France

Bottled Beer

Corona 330ml £5.75

Peroni 330ml £5.85

Birra Moretti 330ml £5.15

Bottled Cider

Honey's Sparkling Cider: Midford 500ml £6.50
Honey's Sparkling Cider: Unrefined 500ml £6.50
Kopparberg Cider Flavoured 500ml £6.65

Bottled Beer Alcohol Free

Heineken 330ml £5.50

San Miguel 330ml £5

CLASSIC SANDWICHES, DELUXE SANDWICHES AND PIZZAS

Sandwiches served on farmhouse brown or white bread with a side salad and French fries

Wiltshire ham and English mustard ciabatta £10
Tomato and Little Gem lettuce (Kcal 763)

Wookey Hole cheddar £9
Tomato chutney, Little Gem lettuce (Kcal 767)

Free range egg £9
Black pepper and watercress (Kcal 618)

Scottish smoked salmon £13
Dill crème fraiche, cucumber (Kcal 703)

Plant-based falafel wrap (ve) £9
Harissa hummus, beetroot, avocado, spinach (Kcal 755)

Minute steak ciabatta £15
Red onion relish (Kcal 1036)

Three cheese stone baked pizza (v) £18
Hand stretched 12 inch pizza, tomato sauce, mozzarella, ricotta, goat's cheese, spinach (Kcal 768)

Calabrese pizza £20
Hand stretched 12 inch pizza, tomato sauce, mozzarella, Italian pepperoni, Nduja sausage, rocket (Kcal 884)

TO START OR SNACK

Chilled Gazpacho soup £7
Chargrilled sourdough, whipped butter (Kcal 479)

Grilled Cornish mackerel on toast £13
Olive tapenade, blushed heritage tomatoes (Kcal 768)

Vegetable fritto misto (ve) £8
Basil emulsion, spiced tomato compote (Kcal 286)

Salt and pepper squid £9
Siracha emulsion, Chinese cabbage slaw (Kcal 237)

Duck bao buns £10
Hoisin, spring onion, pickled ginger, cucumber (Kcal 457)

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SALADS

Caesar salad £12

Little Gem lettuce, sourdough croutons, parmesan cheese, anchovies, soft boiled egg, Caesar dressing (Kcal 445)

With Chargrilled chicken £17 (Kcal 633)

With grilled salmon £18 (Kcal 715)

Buddha bowl(ve) £14

Pea, courgette, carrot noodles, radishes, black quinoa, baby spinach, corn, sweet potato, miso dressing (Kcal 564)

MAIN COURSES

British Sirloin steak 28-day dry-aged £32

Approximately 227g, hand-cut chips, onion rings, blushed vine tomatoes, garlic mushroom, watercress (Kcal 870)

Choose your sauce: £2

Béarnaise (Kcal 313)

Green Peppercorn (Kcal 153)

Blue cheese (Kcal 292)

Chicken Milanese £18

Blushed tomatoes, capers, olive, roquette, parmesan cheese (Kcal 532)

Traditional fish and chips £19

South Coast haddock, hand-cut chips, crushed peas, tartare sauce (Kcal 849)

Hand Picked burger £18

Toasted brioche bun, tomato, lettuce, gherkins, red onion, hand-cut chips, burger relish (Kcal 920)

Choose your extras: £2

Wookey Hole cheddar (Kcal 148)

Streaky bacon (Kcal 151)

Plant-based burger (ve) £19

Toasted brioche bun, avocado, tomato, lettuce, plant-based cheese red onion, hand-cut chips, mayonnaise (Kcal 842)

MAIN COURSES

Vegetable Panang curry (vg) £18

Sweet potato, mangetout, red pepper, steamed rice (Kcal 950)

Fresh vegetable pappardelle (v) £16

Wild mushrooms, peas, broad beans, lovage (Kcal 969)

Seafood linguini £18

Red chilli, vine cherry tomatoes, garlic, basil (Kcal 940)

Plant-based wild mushroom risotto (ve) £18

Pickled shimeji, tarragon (Kcal 541)

SIDES £5 EACH

French fries and Béarnaise sauce (Kcal 366)

Seasonal vegetables with confit shallot (Kcal 138)

Roasted sweet potato and harissa (Kcal 237)

Baby potatoes, mint butter (Kcal 245)

Heritage tomato and Salsa Verde salad (Kcal 198)

Garden green salad, Dijon and bee pollen dressing (Kcal 354)



DESSERTS

British cheeseboard £16

Artisan crackers, chutney, grapes (Kcal 642)

Selection of Purbeck ice creams and sorbets £8

(Kcal 422)

Chocolate brownie £8

Caramel ice cream (Kcal 987)

Lemon meringue pie £9

Raspberry sorbet (Kcal 840)

Summer fruit platter (ve) £8

Selection summer fruits, drizzled with vanilla syrup (Kcal 121)

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