

BAILBROOK HOUSE

HOTEL

EASTER SUNDAY LUNCH MENU

TO START

Cured Cornish mackerel

Mackerel tartare, apple, dill, cucumber & anise sorbet

Roasted onion broth (vg)

Baked roscoff onion, onion & truffle cream, sourdough

Smoked chicken & mushroom ravioli

Chicken jus, shitake mushroom, aged parmesan

John Ross Jnr Scottish smoked salmon

Capers, shallots, lemon

TO FOLLOW

Roast 28-day aged sirloin of Scottish beef

Roast potatoes, honey roasted parsnips, Yorkshire pudding

Roasted loin of outdoor reared pork

Caramelised apple purée with roast potatoes, honey roasted vegetables

Roasted stone bass

Smoked mussel veloute, spring vegetables

Pappardelle pasta

Garden peas, wild mushrooms, lovage

TO FINISH

Warm chocolate ganache

Kumquat & miso ice cream

Mascarpone cremeux

Rum soaked sponge, coffee jelly

Glazed lemon tart

Raspberry sorbet, poached raspberries

Selection of Bath cheeses

Grapes, biscuits, tomato chutney

Three courses £37.50

*Hand*PICKED
HOTELS

This is a sample menu only. Prices and dishes correct at time of publishing.

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.