

# BAILBROOK HOUSE

HOTEL  
BATH, SOMERSET

## CLOISTERS

RESTAURANT

### **À la Carte Menu**



Two AA Rosettes For  
Culinary Excellence

# CLOISTERS

RESTAURANT

## Starters

**Roasted pumpkin soup (v) £8.5**  
Wookey Hole cheddar fritter

**Lamb croquette £10**  
Salsa verde, harissa yoghurt & pickles

**Cured chalk stream trout £11**  
Dill, cucumber, tapioca

**Goats' cheese panna cotta £9**  
Heritage beetroots, caraway, fig

**Castlemead chicken pressing £10**  
Chorizo, sweetcorn, spring onion

## Main Course

**Curried fillet of Hake £23.5**  
Cauliflower, coriander, pakora

**Outdoor-reared pork tenderloin £24**  
Belly, tamarind, salt-baked celeriac, pak choi

**Haunch of Berkley Estate venison £26**  
Venison pie, parsnip, blackberries, 70% chocolate

**Spiced aubergine samosa £18**  
Quinoa, feta, edamame bean, pomegranate

*Hand* PICKED  
HOTELS

**An optional service charge of 10% will be added to your bill.**

This is a sample menu and subject to change. 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 are inclusive of VAT at current rate.

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## Grill

### **Ribeye steak - 28 day dry-aged approximately 224g £28.75**

Sautéed mushrooms, vine tomatoes, hand-cut chips, onion rings béarnaise sauce

### **Sirloin - 28 day dry-aged approximately 224g £28.75**

Sautéed mushrooms, vine tomatoes, hand-cut chips, onion rings béarnaise sauce

### **Spatchcock poussin £23**

Sautéed mushrooms, vine tomatoes, hand-cut chips, onion rings

### **Hand Picked burger £16.5**

Served in a toasted pretzel bun, with mature cheddar, bacon, tomato, lettuce, gherkins, red onion, hand-cut chips, burger relish

## Sides £3.5

French fries, béarnaise sauce  
Steamed greens, lemon dressing  
Heritage beetroot salad, puffed seeds  
Creamed potato  
New potatoes with salsa verde  
Mixed leaf salad

## Desserts

### **Coconut panna cotta £9**

Pineapple, mango sorbet

### **Chocolate cremeux £9**

Passionfruit sorbet

### **Treacle tart £9**

Vanilla ice cream

### **Selection of British cheeses £14.50**

Biscuits, chutney, grapes

### **Coffee and homemade petit fours £5**

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**Cheese Tasting Notes**

**Cave-aged Wookey Hole cheddar**

*Hard cheese made from cows 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 cows 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.

**Somerset Solstice (v)**

*Semi-soft cheese made from cows 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. Goddess has a creamy buttery citrus note.

**Bath Blue**

*A classic blue-veined cheese made with organic Friesian cows 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)**

*Succulent, nutty and creamy*

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 taste old England.