

BAILBROOK HOUSE

HOTEL

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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

**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.

Hand PICKED
HOTELS

SEASONAL MENU

STARTERS

Plant-based roasted pumpkin soup 9
Penny bun mushrooms, sage (kcal 316)

Plant-based cauliflower steak 8
Curried raisin puree, golden raisins, miso (kcal 189)

Plant-based Bromham beetroots 9
Confit beets, beetroot hummus, sorrel, plant-based feta (kcal 172)

Glazed short rib of beef 10
Polenta, celeriac, pickled red cabbage (kcal 507)

Castlemead chicken pressing 10
Wild mushrooms, sweetcorn, granola, yolk (kcal 539)

Confit Scottish salmon 12
Smoked beetroot, Shimeji, beetroot dashi, radish (kcal 356)

Poached Cornish plaice 12
Smoked veloute, grenobloise (kcal 237)

Long-legged partridge 13
Turnip, sprouts, blackberries, puffed barley (kcal 297)

Hand picked Brixham crab 13
Brown crab, watercress, ponzu gel, lavosh (kcal 180)

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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

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

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MAIN COURSES

Pan-fried roasted monkfish 23

Mussel mouclade, coriander choi sum (kcal 516)

Atlantic halibut 25

Artichoke, wild mushroom, cavolo nero (kcal 1056)

Castlemead chicken breast 24

Hashbrown, black pudding, parsnip, beer pickled onions (kcal 1192)

Blythburgh Farm pork tenderloin 25

Belly, cheek, tamarind purée, cauliflower, pak choi (kcal 1196)

Hampshire venison haunch 28

Blackberries, baby carrot, venison ragu (kcal 601)

Plant-based red onion and balsamic tarte tatin 18

Roasted root vegetables, parsnip purée (kcal 515)

Plant based Jerusalem artichoke agnolotti 18

Crispy fried artichoke, roasted onion broth, sage (kcal 771)

Plant-based beetroot gnocchi 18

Pumpkin, heritage beets, black olive (kcal 845)

28-day aged beef Chateaubriand (to share) 85

Slow-cooked short rib, hand cut chips, roasted vine tomatoes, chive cream potato, seasonal vegetables, Béarnaise sauce (kcal 1152)

Side orders 5

French fries, Béarnaise sauce (kcal 360)

Black cabbage, garlic emulsion, confit shallots (kcal 138)

Roasted heritage beetroot, pumpkin and caraway seeds (kcal 171)

Seasonal vegetables (kcal 53)

SELECTION OF BRITISH CHEESE

British Cheese board

Grapes, celery, quince jelly, chutney and crackers
3 cheeses (kcal 362) 13 | 5 cheeses (kcal 535) 18

Cave-aged Wookey Hole Cheddar

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 cave's 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.

Somerset Solstice (v)

Semi-soft cheese made from cow's milk

This is a delectable semi-soft cheese made with rich Guernsey cow's 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 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)

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.

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DESSERTS

Warm treacle tart 9
Clotted cream ice cream (kcal 950)

Caramel mousse 9
Banana sponge, cocoa nib tuile, banana ice cream (kcal 1281)

Valrhona Guanaja chocolate torte 9
Mint sorbet, chocolate aero (kcal 1016)

Tonka bean parfait 9
Apple sorbet, ginger sponge, poached apples (kcal 995)

Coconut mousse 12
Caramelised pineapple coconut sorbet, sesame (kcal 690)

Plant-based aquafaba meringue 9
Mango, passion fruit sorbet, passion fruit (kcal 611)

Plant-based whipped chocolate tofu 10
Blackberry sorbet, blackberries, chocolate crisp (kcal 715)

Plant-based ice creams and sorbets 8
Cocoa nib tuile (kcal 474)

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