



Chef's Seven Course Experience Menu



We hope you have enjoyed the Chef's Experience
Menu and we wish you a relaxing stay.

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 and Luis invite you to sit back, relax, and enjoy this culinary
adventure.

Michael Ball
Head Chef

Luis Romaguera
Restaurant Manager



Two AA Rosettes for
Culinary Excellence

BAILBROOK HOUSE
HOTEL



CHEF'S EXPERIENCE MENU

Snacks

Wookey Hole cheddar gougeré
Ham hock croquette, caper purée
(kcal 236)

Baker's bread

Flavoured butters (kcal 341)

Wye Valley asparagus (v)

Asparagus custard, crispy free range egg, black garlic (kcal 290)

Rabbit cannelloni

Wild garlic, peas, fava beans, mustard sauce (kcal 490)

Confit chalk stream trout

Lovage vichyssoise, crème fraîche, herring roe (kcal 268)

Wild garlic stuffed cannon of grass-fed lamb

Confit lamb and potato pressing, asparagus,
tomato and olive jus (kcal 693)

White chocolate parfait

Raspberries, basil, ginger sponge (kcal 589)

This is a sample menu. 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.

75 per person