

BAILBROOK HOUSE

HOTEL
BATH, SOMERSET

Private Dining Menu

English goats' cheese & heritage beetroot cannellino

Winter squash, fig, sorrel

Confit rabbit pressing

Piccalilli, toasted sourdough

Cornish crab

Brown crab custard, fennel, Granny Smith apple

24-hr slow-cooked short rib of grass-fed beef

Parmesan polenta, root vegetables, red wine sauce

Bailbrook House bouillabaisse

Bok choy and saffron aioli

Risotto of wild mushrooms

Soft herbs, shaved Italian cheese

Glazed lemon tart

Raspberry sorbet

Valrhona chocolate pavé

Stem ginger ice cream

Selection of British cheeses

Quince jelly, chutney, celery

£50 per person

A discretionary service charge of 10% 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. Inclusive of VAT at current rate.

*Hand*PICKED
HOTELS

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Grazing Menu

Selection of local cheese

Bath Blue Blue
Bath Soft
Wookey Hole Cheddar

Selection of antipasti meats

Chorizo
Milano salami
Prosciutto ham
Honey & Dijon roasted ham
Duck liver paté

Tarts

Smoked salmon & dill tartlets
Goats' cheese & fig tarts

Breads & crackers

Tiger bread & bloomer
Tomato & olive bread
Selection of crackers

Marinated vegetables & pickles

Artichoke hearts
Pitted black & green olives
Sun-dried tomatoes
Guindilla chillies
Aubergine
Stuffed peppers with feta
Grapes & figs

Desserts

Fresh fruits
Gatueu opera
Lemon meringue

£35

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