

SOFT DRINKS

Mixers and juices £3.50

- Diet Coke (Kcal 0)
- Coca Cola (Kcal 84)
- Appletiser (Kcal 129)
- J2O Apple & Mango (Kcal 50)
- J2O Orange & Passionfruit (Kcal 52)

FROBISHERS 250ml £4

- Apple (Kcal 105)
- Orange (Kcal 90)
- Cranberry (Kcal 102)
- Pineapple (Kcal 96)
- Tomato (Kcal 47)

Fever-Tree 200ml £3.20

- Light Tonic Water (Kcal 30)
- Mediterranean Tonic Water (Kcal 72)
- Ginger Ale (Kcal 68)
- Ginger Beer (Kcal 74)
- Soda Water (Kcal 0)
- Light Elderflower (Kcal 38)
- Lemonade (Kcal 70)

SPIRITS

All spirit serves are 25ml

Tanqueray London Dry Gin 43.1% £6

Bombay Sapphire Gin 40% £6

Bathtub Gin 43% £8

SKYY Vodka 40% £5

Grey Goose Vodka 40% £8

Bacardí Rum 38% £5

Captain Morgan's Spiced Rum 35% £5

Glenlivet Founder's Reserve Scotch Whisky 40% £6

Glenfiddich 12 year old Scotch Whisky 40% £9

BAILBROOK HOUSE

HOTEL

BAR & LOUNGE MENU

*Available from 12noon - 9.30pm
Classic sandwiches available 24hrs*

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

SANDWICHES

All sandwiches are on farmhouse breads with a side salad & Two Farmers crisps from Herefordshire.

Wookey Hole cheddar £9 (V)

Tomato chutney, gem lettuce (Kcal 742)

John Ross Jnr smoked salmon £12

Dill crème fraiche, cucumber (Kcal 634)

Free range egg and black pepper £8 (V)

Watercress (Kcal 592)

Wiltshire ham and mustard £10

Tomato and baby gem ciabatta (Kcal 693)

Plant based falafel £10 (VE)

Harissa hummus, beetroot, avocado, spinach wrap (Kcal 854)

Minute steak sandwich £15

Ciabatta, red onion relish (Kcal 924)

TO START OR SNACK

Wild mushroom soup £9 (VE)

Char-grilled sourdough (Kcal 267)

Salt and pepper squid £10

Siracha emulsion, Chinese cabbage slaw (Kcal 281)

Bao buns £11

Hoisin duck, spring onion, pickled ginger, cucumber (Kcal 459)

Garlic and rosemary baked camembert £17 (V)

Toasted sourdough and tomato chutney (Kcal 1042)

AFTER DINNER COCKTAILS

Salted Caramel Espresso Martini £14

Salted Caramel syrup, Espresso, Vodka, Kahlua,

Black Russian £14

Vodka, Kahlua

White Russian £14

Vodka, Kahlua, Double cream

Negroni £14

Tanqueray Gin, Campari bitter, Martini Rosso

Elderflower Gin Collins £14

Tanqueray Gin, Elderflower liqueur, lemon juice, Soda

Kumquat Margarita £14

Olmecca Blanco Tequila, Kumquat, Triple sec, lime juice

Woodford Reserve Old Fashioned £14

Woodford Reserve Bourbon, orange bitters, demerara sugar

AFTER DINNER DRINKS

Bailey's Irish Cream £8

Benedictine £5

Disaronno £5

Hennessy XO £25

Hibiki Suntory 17yo

HOT BEVERAGES

Single Espresso (Kcal 0) £3

Double Espresso (Kcal 0) £4

Americano (Kcal 0) £4

Latte (Kcal 97) £4

Cappuccino (Kcal 65) £4

Hot Chocolate (Kcal 307) £4

Served with home-made biscuits (Kcal 85)

Irish Coffee £8

Coffee, Jameson's Irish whiskey, demerara sugar, double cream

Calypso Coffee £8

Coffee, Tia Maria, Double cream

French Coffee £8

Coffee, Brandy, Double cream

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.

STONE BAKED PIZZA & PASTA

Three cheese £18 (v)

Tomato sauce, mozzarella, ricotta & goats cheese, spinach
(Kcal 768)

Calabrese £19

Tomato sauce, mozzarella, Italian pepperoni,
Nduja sausage, rocket (Kcal 884)

Butternut squash ravioli £18 (VE)

Sage butter, roasted squash (Kcal 679)

Seafood linguini £19

Red chilli, vine cherry tomatoes, garlic, basil (Kcal 687)

SALADS

Buddha Bowl £15 (VE)

Beetroot, courgette, carrot noodles, radishes, black quinoa,
baby spinach, corn, sweet potato, miso dressing (Kcal 560)

Caesar salad £19

Castlemead char-grilled chicken, little gem lettuce,
sourdough croutons, parmesan cheese, anchovies, Caesar
dressing
(Kcal 633)

FROM THE GRILL

35-day aged Hampshire 227g Sirloin steak £32

Skinny fries, grilled vine tomatoes, garlic mushroom
watercress (Kcal 845)

Sauces: £2

Béarnaise (Kcal 153)

Green peppercorn (Kcal 153)

Blue cheese (Kcal 295)

Spatchcock poussin £22

Skinny fries, grilled vine tomatoes, garlic mushroom,
watercress (Kcal 757)

South West pork 340g Tomahawk steak £21

Skinny fries, grilled vine tomatoes, garlic mushroom,
watercress (Kcal 1000)

Hand Picked burger £18

Toasted brioche bun, tomato, lettuce, gherkins, hand-cut
chips, red onion relish (Kcal 902)

Add Wookey Hole cheddar cheese £2 (Kcal 148)

Add streaky bacon £2 (Kcal 151)

Beyond Meat plant based burger £18 (VE)

Toasted brioche bun, avocado, tomato, lettuce, plant
based cheese red onion, hand-cut chips, mayonnaise
(Kcal 890)

DRINKS

White Wines (175ml/ 250ml)

CORMÓNS, FRIULANO, Friuli, Italy - £10/13
White fruit, almonds, fragrant dried flowers
and fresh acidity

HOWARD'S FOLLY, ALVARINHO,
Alentejo, Portugal - £12/16
Elegant pear and papaya with soft minerality
and crisp acidity

PANORAMICO, Rioja, Spain 2018 - £15 / £19
Lychees, Asian pear, lemon and flowers,
silky and moreish

CREATION, CHARDONNAY, Hemel-en-Aarde, South
Africa 2020 - £17 / £22
Round with stone fruit aromas and hints
of white pepper

Red Wines (175ml/ 250ml)

RACCOLTO A MANO, VILLA SALETTA,
Tuscany, Italy - £10 / 13
An approachable Cabernet blend from
our own Tuscan estate

DOOLHOF, PINOTAGE, Limietberg, South Africa
2023 - £11 / £14
Medium body with soft, integrated tannins.
Lovely balanced palate

CAYTHORPE, PINOT NOIR, Marlborough,
New Zealand - £12 / 16
Lovely red fruits with a smooth body and light tannins

SALETTA RICCARDI, VILLA SALETTA,
Tuscany, Italy - £22 / £32
Aged Sangiovese showing earthy truffle
notes and black fruit

CLENDENEN FAMILY, PIP, RYRAH,
California, USA - £18 / 24
Big joyous Syrah blend with big smooth
tannins and juicy fruit

CHATEAU ST MICHELLE, CABERNET SAUVIGNON,
Washington, USA - £21 / 28
Blackcurrant and a touch of eucalyptus with
velvety tannins



Rosé Wines (175ml/ 250ml)

VILLA SALETTA, TOSCANA ROSATO,
Tuscany, Italy - £11 / 15
Fruity and supple with a palate full of red berries

TICKERAGE, Kent, England - £13 / 18
A one off, completely unique and never
to be made again!

CHÂTEAU DES SARRINS, GRAND CUVÉE,
Provence, France - £14 / 19
Classic pale Provence from the owners
of Bruno Paillard

Bottled Beer

Corona 330ml £5.75
Peroni 330ml £5.85
Birra Moretti 330ml £5.15

Bottled Cider

Honey's Sparkling Cider: Midford 500ml £6.50
Honey's Sparkling Cider: Unrefined 500ml £6.50
Kopparberg Cider Flavoured 500ml £6.65

Bottled Beer Alcohol Free

Heineken 330ml £5.50
San Miguel 330ml £5

MAIN COURSES

Castlemead chicken Milanese £18

Blushed tomatoes, capers, olive, roquette, parmesan
cheese (Kcal 641)

Traditional fish and chips £20

British hake fillet, hand-cut chips, crushed peas,
tartare sauce (Kcal 814)

Bailbrook House tikka masala £20

Castlemead chicken, cumin rice, naan bread,
cucumber yoghurt
(Kcal 1162)

Plant based Wild mushroom risotto (VE) £18

Pickled shimeji, tarragon

SIDES £5 EACH

French fries and Béarnaise sauce (Kcal 556)
Seasonal vegetables with confit shallot (Kcal 145)
Roasted sweet potato and harissa (Kcal 237)
Ratte potatoes, salsa verde (Kcal 245)
Onion rings (Kcal 202)

DESSERTS



Selection of British cheeses £16

Biscuits, chutney, grapes (Kcal 642)

Selection of ice creams and sorbets £8

(Kcal 422)

Chocolate brownie £9

Caramel ice cream (Kcal 818)

Sticky toffee pudding £9

Carmel sauce, clotted cream (Kcal 925)

Coconut panna cotta £9 (VE)

Mango sorbet, pineapple (Kcal 356)

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.