

SNACKS

Warm Potato Rosti (ve*) £5
Black olive tapenade, anchovy (kcal 480)
Tomato and Mozzarella Arancini £8
Rocket pesto (kcal 326)
Bath Blue and Apple Sausage Roll £5
Brown sauce (kcal 177)
Hobbs House Bakery Sourdough (ve*) £5
Whipped butter (kcal 491)

STARTERS

Leek and Potato Velouté (ve*) £8
Chive crème fraîche (kcal 352)
Loch Duart Salmon Tartare £12
Wasabi, avocado, daikon, sesame (kcal 360)
Whipped Barrel-Aged Feta (ve*) £10
Isle of Wight tomatoes, burnt onion (kcal 440)
Crispy Ham Hock £10
Pea, celeriac and apple slaw (kcal 385)
Smoked Duck Breast £12
Nashi pear, spelt, coriander (kcal 368)

SALADS

Creedy Carver Chicken Caesar £24
Little gem, Caesar dressing (kcal 332)
Botanical Superfood Salad (ve) £16
Beetroot dressing (kcal 369)
Tuna Niçoise £24
Fine beans, olive, tomatoes, Ratte potatoes (kcal 393)

MAIN COURSES

Pan-Fried Stone Bass £25
Rosti potato, caponata, cauliflower purée (kcal 633)
Roasted Shoulder of Lamb £28
Slow-cooked shoulder, layered potato, tomato compote, salsa verde (kcal 909)
Beer-Battered Haddock £19
Hand-cut chips, tartare sauce, crushed peas (kcal 482)
West End Farm Pork Fillet £25
Confit belly, heritage carrot, beluga lentils, soy-glazed bok choy (kcal 494)
Roasted Herb Gnocchi £18
Wild mushrooms, broad beans, Old Winchester cheese (kcal 553)
Scottish Salmon £26
Poached leeks, Exmouth mussels, warm tartare sauce (kcal 881)
Chicken Milanese £21
Isle of Wight tomatoes, olives, capers, and parmesan (kcal 553)

SIDES £4.50

Hand-Cut Chips (kcal 231)
Rocket and Parmesan Salad (kcal 51)
Ratte New Potatoes, Salsa Verde (kcal 178)
Seasonal Vegetables, Confit Shallot (kcal 144)
Baby Gem Wedge, Ranch Dressing (kcal 94)
Roasted Sweet Potato, Harissa (kcal 239)
French Fries (kcal 210)
Isle of Wight Tomatoes, Sherry Vinegar Dressing (kcal 122)

(V) Vegetarian / (Ve) Vegan / (Ve) Adapted to vegan*

FROM THE GRILL

Himalayan Salt-Aged Sirloin Steak £33
Approximately 224g (759 kcal)
Himalayan Salt-Aged Ribeye Steak £33
Approximately 224g (kcal 870)
Pork Tomahawk £26
Approximately 340g (kcal 626)

All steaks served with skinny fries, with a rocket and Parmesan salad

Additional Sauces £2
*Chimichurri (kcal 159), Peppercorn (kcal 176),
Béarnaise (kcal 152), Blue Cheese (kcal 296), Red Wine (kcal 36)*

Bailbrook Gourmet Beef Burger £18
Bacon jam, cheese, pickles, French fries,
toasted brioche bun (kcal 707)
Plant-Based Beyond Meat Burger (ve) £18
Brioche-style bun, red onion, avocado, plant-based mayo, French
fries (kcal 808)

DESSERTS

70% Dark Chocolate £9.50
Croissant ice cream, banana, aerated chocolate (kcal 654)
Apple and Berry Crumble £9
Clotted cream ice cream (kcal 719)
Selection of South West Cheeses £16
Grapes, biscuits, quince, chutney (kcal 642)
Selection of Purbeck's Ice Cream and Sorbets £8
(kcal 456)
Vanilla Crèmeux £8.50
Blackberries, Sablé Breton, blackberry sorbet (kcal 781)
Plant-Based Mango and Coconut Cream (ve) £8.50
Granola, coconut sorbet, mango (kcal 231)

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.

BAILBROOK HOUSE

HOTEL