



## *Chef's Seven Course Experience Menu*

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



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

**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 fraiche, 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**