

BAILBROOK HOUSE
HOTEL

LOUNGE & BAR MENU

*Available from 12noon - 10.00pm
Classic sandwiches available 24hrs*



MAKE IT SPECIAL

Chef's 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 Ball, Head Chef and Zdenek Bazinek, Restaurant Manager invite you to sit back, relax, and enjoy this culinary adventure.

£75 per person for 7 course Experience menu

£125 per person for Drinks Experience menu

Afternoon Tea

Fresh homemade scones, a selection of sandwiches, a delicious range of sweet treats and hot drinks.

From £32.00 per person
(24-hours notice required)

Somerset Cream Tea

Served with your choice of tea or coffee
Freshly baked plain and fruit scone (Kcal 828)
Strawberry jam, lemon curd,
Devonshire clotted cream
£16 per person

HOT BEVERAGES

Single Espresso (Kcal 0) £3.25

Double Espresso (Kcal 0) £3.95

Americano (Kcal 0) £4

Latte (Kcal 97) £4

Cappuccino (Kcal 65) £4

Hot Chocolate (Kcal 307) £3.95

Served with home-made biscuits (Kcal 85)

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 £4.00

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

Tanqueray London Dry Gin 25ml £5.35

Bombay Sapphire Gin 25ml £5.80

Hendricks Gin 25ml £6.50

Skyy Vodka 25ml £5.00

Grey Goose Vodka 25ml £7.10

Bacardí Rum 25ml £5.00

Captain Morgan's Spiced £5.00

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.

DRINKS

White Wines (175ml/ 250ml)

CORMÓNS, FRIULANO, Friuli, Italy - £10/13

White fruit, almonds, fragrant dried flowers and fresh acidity.

CREATION, VIOGNIER, Hemel-en-Aarde, South Africa - £12/15

Round with stone fruit aromas and hints of white pepper.

HOWARD'S FOLLY, ALVARINHO, Alentejo, Portugal - £12/16

Elegant pear and papaya with soft minerality and crisp acidity.

CHANNING DAUGHTERS, CHARDONNAY, New York, USA - £13/17

Unoaked with a smooth apple, pears and a hint of lemon curd.

Red Wines (175ml/ 250ml)

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

LONGAVI, GLUP, PAIS, Bio Bio Valley, Chile - £10/13

Light but with substance, silky tannins and some fresh acidity.

CAYTHORPE, PINOT NOIR, Marlborough, New Zealand - £12/16

Lovely red fruits with a smooth body and light tannins.

SALETTA RICCARDI, VILLA SALETTA, Tuscany, Italy - £15/20
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 £5.00

SANDWICHES

All sandwiches are on farmhouse breads with a side salad & two farmers crisps from Herefordshire.

Wookey hole cheddar £9

Tomato chutney, gem lettuce (Kcal 742)

John Ross Jnr smoked salmon £12

Dill crème fraiche, cucumber (Kcal 634)

Free range egg & black pepper £8

Watercress (Kcal 592)

Wiltshire ham & mustard £10

Tomato & baby gem ciabatta (Kcal 693)

Plant based falafel (ve) £ 10

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

Minute steak sandwich £15

Ciabatta, red onion relish (Kcal 924)

TO START OR SNACK

Chilled Gazpacho soup £8

Char-grilled sourdough, whipped butter (Kcal 479)

Salt & pepper squid £10

Siracha emulsion, Chinese cabbage slaw (Kcal 237)

Garlic & rosemary baked camembert £17

Toasted sourdough and tomato chutney (Kcal 988)

Bao buns £11

Spring onion, pickled ginger, cucumber

Add Hoisin Duck (Kcal 459)

Add Korean pork belly (Kcal 509)

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STONE BAKED PIZZA

Three cheese (v) £18

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

Calabrese £19

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

SALADS

Buddha Bowl (Ve) £15

Pea, courgette, carrot noodles, radishes, black quinoa, baby spinach, corn, sweet potato, miso dressing (Kcal 564)

Caesar salad

Little gem lettuce, sourdough croutons, parmesan cheese, anchovies, Caesar dressing

Add Castlemead Char-grilled Chicken £19 (Kcal 471)
Add Loch Duart grilled salmon £20 (Kcal 553)

MAIN COURSES

British Sirloin steak 28-day dry-aged £33

Approximately 227g, hand-cut chip, onion rings, blushed vine tomatoes, garlic mushroom watercress (Kcal 870)

Choose your sauce: £2

Béarnaise (Kcal 200)

Green peppercorn (Kcal 153)

Blue cheese (Kcal 292)

Pea & shallot ravioli £18

Wild mushrooms, peas, mint (Kcal 736)

Traditional Fish and Chips £20

British hake fillet, hand-cut chips, crushed peas, tartare sauce (Kcal 783)

Plant based Wild mushroom risotto £18

Pickled shimeji, tarragon (Ve)

MAIN COURSES

Hand Picked burger £18

Toasted brioche bun, tomato, lettuce, gherkins, hand-cut chips, red onion relish (Kcal 920)

Add wokey hole cheddar cheese £2 (Kcal 148)

Add streaky bacon £2 (Kcal 151)

Beyond Meat Plant based burger (ve) £18

Toasted brioche bun, avocado, tomato, lettuce, plant based cheese red onion, hand-cut chips, mayonnaise (Kcal 842)

Bailbrook house tikka masala £20

Cumin rice, naan bread, cucumber yoghurt

Add Castlemead chicken (kcal 988)

Add Prawns (Kcal 529)

Castlemead chicken Milanese £18

Blushed tomatoes, capers, olive, roquette, parmesan cheese (Kcal 532)

Seafood linguini £19

Red chilli, vine cherry tomatoes, garlic, basil (Kcal 940)

SIDES £5 EACH

French fries & béarnaise sauce (Kcal 366)

Seasonal vegetables with confit shallot (Kcal 145)

Roasted sweet potato and harissa (Kcal 237)

Heritage tomato and Salsa Verde salad (Kcal 198)

Baby potatoes, mint butter (Kcal 245)



DESSERTS

Selection of British cheeses £16

Biscuits, chutney, grapes (Kcal 642)

Selection of ice creams & sorbets £8

(Kcal 422)

Chocolate brownie £9

Caramel ice cream (Kcal 987)

Lemon meringue pie £9

Raspberry sorbet (Kcal 840)

Seasonal fruit platter (Kcal 101) £7

Drizzled with vanilla syrup (ve)

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