

Welcome to Cloisters Restaurant

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. Our coffee is sourced from Rainforest Alliance Certified farms and Fair Trade teas where possible sourced from gardens accredited by organisations such as Rainforest Alliance, UTZ and Ethical Tea partnership.

Bailbrook House Hotel is part of the Hand Picked Hotels collection. We invite you to make yourself at home, indulge in our gourmet menu, sample some of our Sommelier's wine pairings or simply select a bottle from our expertly chosen Hand Picked wine list. I wish you a very enjoyable dining experience with us.

Michael Ball
Head Chef



Two AA Rosettes for
Culinary Excellence

**This is a sample menu only. 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.

SEASONAL MENU

STARTERS

Wild garlic velouté (vg) £9
Onion and truffle tortellini (Kcal 327)

Castlemead chicken beignet £9
Curried emulsion, mango salsa, coriander (Kcal 448)

Cured chalk stream trout £9
Compressed apple, dill, cucumber and anise sorbet (Kcal 410)

Glazed short rib of beef £12
Wye Valley asparagus, parmesan polenta, black garlic (Kcal 324)

Poached cod £11
Brown shrimp butter, cauliflower cream, purslane (Kcal 159)

New season pea cream (vg) £9
Whipped vegan feta, wasabi, preserved lemon (Kcal 422)

The majority of our dishes can be served in half portions for younger diners or smaller appetites. Please ask a member of our team for details.

AFTER DINNER DRINKS

Baileys Irish Cream £8
Irish cream liqueur flavoured with cream, cocoa and Irish whiskey

Benedictine £5
Herbal liqueur produced in France, flavoured with twenty-seven flowers, berries, herbs, roots, and spices

Disaronno £5
Amber-coloured liqueur with a characteristic almond taste, although it does not actually contain almonds

Hennessy XO £25
Rich, spicy, complex and truly historical Cognac

Hibiki Suntory 17YO £15
A world-renowned Japanese blend, Hibiki 17 Year Old is made with aged malt and grain whiskies from Suntory's distilleries

HOT BEVERAGES

Espresso (Kcal 0)
Americano (Kcal 0)
Latte (Kcal 97)
Cappuccino (Kcal 65)
Hot Chocolate (Kcal 307)
Served with petit fours (Kcal 182) £5

This is a sample menu only. 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.

INDULGING LIQUEUR COFFEES

Irish Coffee £8

Fine Italian roast coffee with Jameson's Irish whiskey, and demerara sugar, crowned with fresh double cream

Calypso Coffee £8

Fine Italian roast coffee with Tia Maria, and demerara sugar, crowned with fresh double cream

French Coffee £8

Fine Italian roast coffee with Brandy and demerara sugar, crowned with fresh double cream

Baileys Coffee £8

Fine Italian roast coffee with Baileys Irish Cream liqueur, and demerara sugar, crowned with fresh double cream

MAINS

Pan fried stone bass £28

Exmoor mussels, ratte potato, leek, mussel cream (Kcal 758)

Roasted South West lamb rump £30

Glazed shoulder, lamb fat carrot, goats curd (Kcal 854)

Blythburgh farm pork tenderloin £25

Belly, purple sprouting broccoli, radish, pickled mustard seeds (Kcal 761)

Wild Mushroom stuffed Catlemead chicken £25

Wye Valley asparagus, chestnut mushroom, rosti potato (Kcal 842)

Poached British halibut £31

Saffron potato, new season peas, beer onions, squid ink cracker (Kcal 763)

Plant-based tomato and balsamic tart tatin £18

Black olive tapenade, basil, spring vegetables (Kcal 560)

Plant-based mushroom agnolotti £18

Roasted mushrooms, mushroom broth (Kcal 613)

SIDES £5

French fries, Béarnaise sauce (Kcal 360)

Seasonal vegetables, Garlic emulsion, confit shallots (Kcal 132)

Garden green salad, Dijon and bee pollen dressing (Kcal 354)

Ratte potatoes, Salsa Verde (Kcal 244)

The majority of our dishes can be served in half portions for younger diners or smaller appetites. Please ask a member of our team for details.

This is a sample menu only. 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.

CHEESES

British Cheese Board

Grapes, celery, quince jelly, chutney and crackers
3 cheeses (Kcal 362) £13 | 5 cheeses (Kcal 535) £18

Bath soft organic

Soft cheese made from cow's milk. This square cheese is soft and yielding with a white bloomy rind. Once cut into, it reveals an ivory coloured interior. The flavour is mushroomy and creamy with a hint of lemon. This cheese dates back to the time of Admiral Lord Nelson who, in 1801, was sent some by his father as a gift. It was recorded that Nelson's sweet heart was 'gratified' by the flavour of this cheese.

Somerset Solstice (v)

Semi-soft cheese made from cow's milk. This is a delectable semi-soft cheese made with rich Guernsey cows' milk in Somerset. The rind is gently washed in Temperley Somerset cider brandy giving the paste a wonderful silky golden hue. Goddess has a creamy buttery citrus note.

Bath Blue

A classic blue-veined cheese made with organic Friesian cows milk. The local Bath Cheese was once well known, and in its heyday was recommended to Admiral Lord Nelson in a letter from his father (dated 1801). The recipe was found in an old grocer's recipe book. It stipulates that the cheese must be made with full cream milk, that salt be sprinkled on the young cheeses with the aid of a feather, and that the cheese was soft and covered with white mould. The Bath soft cheese made today (without the aid of feathers) frequently wins awards.

Wyfe of Bath(v)

Succulent, nutty and creamy. This semi-hard cheese is redolent of buttercups and summer meadows. It is made by placing the curd in cloth lined baskets: it retains the basket shape and has a soft light caramel colour. It is made with vegetarian rennet. Wyfe of Bath takes its name from Chaucer's Canterbury Tales and, like the tale, when you cut into a Wyfe of Bath you will get a taste of old England.

Cave aged Wookey Hole cheddar

Hard cheese made from cow's milk. Gerry Cottle, once the ringmaster and owner of Britain's leading circus and now owner of historic Wookey Hole Caves near Wells in Somerset, is reviving one of the site's oldest traditions. He's bringing cheese back to Wookey Hole to mature in the caves' ideal conditions. Four hundred years ago there was no refrigeration and the caves were the ideal place to mature cheeses. The temperature is a constant 11°C all year round, and the high humidity is also ideal to stop the cheese drying out during its maturation storage.

**This is a sample menu only. 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.

DESSERTS

Plant-based whipped chocolate tofu (vg) £8

Banana ice cream, glazed banana, chocolate crisp (Kcal 505)

Valrhona Guanaja chocolate cremeux £10

Sea buckthorn sorbet, chocolate aero, sea buckthorn macaroon (Kcal 627)

Tonka bean parfait £9

Wye Valley rhubarb, rhubarb sorbet, ginger sponge (Kcal 592)

Set coconut cream (vg) £8

Caramelised pineapple salsa, mango sorbet, sesame (Kcal 436)

Warm treacle tart £8

Clotted cream ice cream (Kcal 769)

AFTER DINNER SIGNATURE COCKTAILS

White Russian £13

Vodka, coffee liqueur and cream, served over ice

Classic Negroni £13

Equal parts of gin, sweet Vermouth and Campari, served over ice and garnished with orange

Salted Caramel Espresso Martini £13

Absolut, Kahlua, Espresso, caramel sauce, salted rim, garnished with coffee beans and cocoa powder

Woodford Reserve Old Fashioned £13

Woodford Reserve bourbon, orange bitters, demerara sugar, garnished with fresh orange peel