BAILBROOK HOUSE

BATH, SOMERSET

Private Dining Menu

English goats' cheese & heritage beetroot cannelloini Winter squash, fig, sorrel

> **Confit rabbit pressing** Piccalilli, toasted sourdough

Cornish crab Brown crab custard, fennel, Granny Smith apple

24-hr slow-cooked short rib of grass-fed beef Parmesan polenta, root vegetables, red wine sauce

> Bailbrook House bouillabaisse Bok choi and saffron aioli

Risotto of wild mushrooms Soft herbs, shaved Italian cheese

Glazed lemon tart Raspberry sorbet

Valrhona chocolate pavé Stem ginger ice cream

Selection of British cheeses Quince jelly, chutney, celery

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. Inclusive of VAT at current rate.



BAILBROOK HOUSE

HOTEL HOTEL

Grazing Menu

Selection of local cheese

Bath Blue Blue Bath Soft Wookey Hole Cheddar

Selection of antipasti meats

Chorizo Milano salami Prosciutto ham Honey & Dijon roasted ham Duck liver paté

Tarts

Smoked salmon & dill tartlets Goats' cheese & fig tarts

Breads & crackers

Tiger bread & bloomer Tomato & olive bread Selection of crackers

Marinated vegetables & pickles

Artichoke hearts Pitted black & green olives Sun-dried tomatoes Guindilla chillies Aubergine Stuffed peppers with feta Grapes & figs

Desserts

Fresh fruits Gatueu opera Lemon meringue



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