



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 PLANT BASED EXPERIENCE MENU

Snacks

Pea and mint fritter
Grilled Wye Valley asparagus, black garlic
(kcal 63)

Baker's bread

Flavoured dips (kcal 213)

Cauliflower soup

Roasted cauliflower, chilli flakes, fresh herbs (kcal 162)

Marinated Isle of Wight tomatoes

Black olive, red pepper sorbet, plant based feta, soft herb (kcal 352)

Wild mushroom agnolotti

Vegetable fricassee, lovage, garlic spinach (kcal 310)

Pea risotto

Beer pickled onion, vegan feta, crispy onions (kcal 500)

Mango panna cotta

Mango salsa, cardamom and lime sorbet (kcal 268)

ADD WINES

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

To be ordered by the whole table – last orders 8.30pm
*Indulge in our optional Drinks Experience with
your Chef's Experience menu 55*