

BAILBROOK HOUSE

HOTEL  
BATH, SOMERSET

CLOISTERS  
RESTAURANT

## À la Carte Menu



Two AA Rosettes For  
Culinary Excellence

# CLOISTERS

RESTAURANT

## Starters

**Roasted pumpkin soup (v) £8**  
Ricotta tortellini, penny bun mushroom

**Cornish crab £11**  
Brown crab custard, avocado, ruby grapefruit

**Castlemead chicken pressing £8**  
Sweetcorn, chorizo

**Goats cheese panna-cotta (v) £8**  
Heritage beetroots, goats cheese fritter, black olive, basil

**Loch Duart salmon £10**  
Buttermilk, dill, cucumber, seaweed crisp

**Glazed pork cheek £10**  
Granny smith apple, shellfish bisque, pork cracker

*Hand* PICKED  
HOTELS

Guests staying on our dinner, bed and breakfast rate have an allocation of £35 per person towards dinner (excludes beverages). 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.  
An optional service charge of 10% will be added to your bill

# CLOISTERS

RESTAURANT

## Main Course

### Poached Norwegian cod £23

Salt cod croquet, cauliflower, brown shrimp

### Long-legged pheasant breast £19

Confit leg, prunes, black cabbage, parsnip, blackberries

### Mushroom orzotto (v) £18

Wild mushrooms, sherry vinegar, tarragon

### Outdoor reared pork fillet £23

Belly, salt-baked celery, tamarind, mustard seeds, bok choy

### Spiced aubergine strudel (v) £18

Quinoa, grapes, pomegranate, feta

### Roasted stone bass £19

Mussel broth, wild cabbage, sea vegetables

### Roasted haunch of venison £26

Venison pithivier pie, red cabbage, swede, juniper

## Side orders £3.50

French fries, Béarnaise sauce

Glazed red cabbage

Kale, lemon dressing

Heritage beetroot salad, puffed seeds

Creamed potato

HandPICKED  
HOTELS

Guests staying on our dinner, bed and breakfast rate have an allocation of £35 per person towards dinner (excludes beverages). 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.

An optional service charge of 10% will be added to your bill

# CLOISTERS

RESTAURANT

## Desserts

### **Chocolate cremeux £8**

Poached blackberries, pain d spice ice cream

### **Williams pear £8**

Date cake, pear sorbet, bay leaf custard

### **Clementine cheesecake £8**

Charred clementine, dark chocolate sorbet, oats

### **Whiskey parfait £8**

Caramelised banana, malt sponge, salt caramel ganache

### **Vanilla crème brûlée £8**

Gooseberries, cinnamon doughnuts

### **Coffee and handmade petits fours £5**

### **Selection of British cheeses £14**

Biscuits, chutney, grapes

*Hand* PICKED  
HOTELS

Guests staying on our dinner, bed and breakfast rate have an allocation of £35 per person towards dinner (excludes beverages). 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.  
An optional service charge of 10% will be added to your bill

## **Cheese Tasting Notes**

### **Cave aged Wookey Hole cheddar**

*Hard cheese made from cows 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.

### **Bath soft organic**

*Soft cheese made from cows 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.

### **Goddess (v)**

*Semi-soft cheese made from cows 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 old England.

# CLOISTERS

RESTAURANT

## Dessert Wines & Ports

### By The Glass

<b>Chateau du Levant Sauternes</b> , Bordeaux 2010	£6	50ml
<b>Eclat Botrytis Semillon</b> , Chile 2011	£4.4	50ml
<b>Muscat de Beaumes de Venise</b> , 2013	£3.4	50ml
<b>Warre's Otima 10 Years Tawny</b>	£5	50ml
<b>Warre's NV</b>	£4.5	50ml
<b>Warre's LBV</b> , 2007	£5.5	50ml

### By The Bottle

<b>Chateau du Levant Sauternes</b> , Bordeaux, France 2010	<b>£38</b>
<i>Lusciously exotic with lingering flavours of peach, apricot, grapefruit, 37.5cl Bottle</i>	
<b>Valdivieso Eclat Botrytis Semillon</b> , Curico, Chile 2011	<b>£33</b>
<i>Deep gold, honeyed palate with mouth-watering citrus fruit characters, 37.5cl Bottle</i>	
<b>Muscat Beaumes de Venise</b> , Rhone, France 2013	<b>£34</b>
<i>Pronounced, floral, honeysuckle and musky ripe orange fruit aromas with a lovely balanced sweetness and ripe fresh Muscat grapefruit, 50cl Bottle</i>	
<b>Warres Warrior</b> , Douro, Portugal NV	<b>£40</b>
<i>Velvety full body, luscious blackcurrant and cherry flavours, Bottle</i>	
<b>Warres Otima 10yr old Tawny Port</b> , Douro, Portugal NV	<b>£38</b>
<i>Russet crimson with a fragrant, ripe-fruit bouquet and smooth, silky texture, 50cl Bottle</i>	
<b>Warres LBV Port</b> , Douro, Portugal 2010	<b>£52</b>
<i>Firm and full-bodied with a ripe fruit character, almost chewy tannins and a long finish, Bottle</i>	

*Hand* PICKED  
HOTELS

Guests staying on our dinner, bed and breakfast rate have an allocation of £35 per person towards dinner (excludes beverages). 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.  
An optional service charge of 10% will be added to your bill