



BAILBROOK HOUSE

HOTEL

CHEF'S ALFRESCO TASTING MENU

Snacks

Wookey hole cheddar gougeré
Ham hock croquette, Caper purée
(kcal 236)

Baker's bread
Flavoured butters
(kcal 341)

Aldwick Classic Cuvee, 2017

Smoked ricotta
Heritage vegetables, honeycomb, endive, lavosh (kcal 269)

Dingley Dell pork belly
Celeriac, Granny Smith apple, shellfish bisque (kcal 540)

Aldwick Mary's Rosé, 2022

Pan fried stone bass
Crab gnocchi, sea vegetables, garlic velouté (kcal 388)

Aldwick Bacchus, 2021

Pave of aged Hampshire sirloin
Braised beef ragu, crispy polenta, broccoli ketchup (kcal 505)

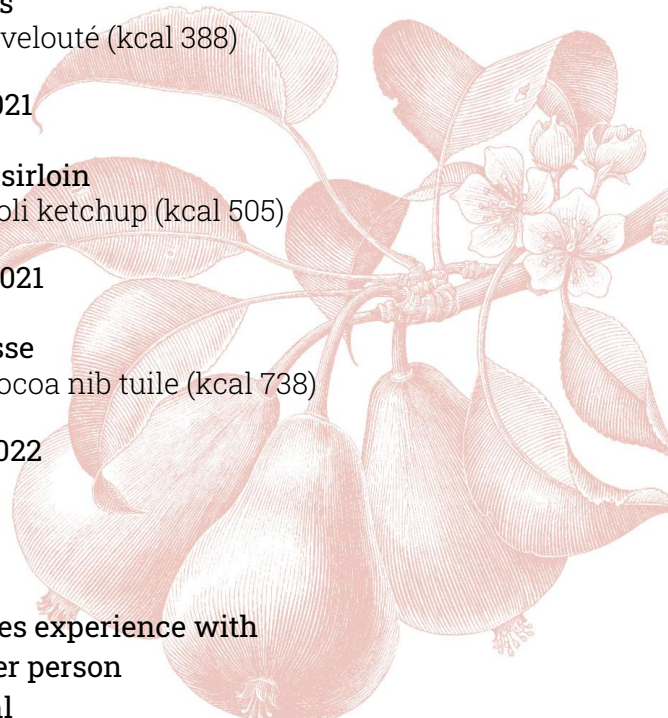
Aldwick Pinot Noir, 2021

Dulce de leche mousse
70% chocolate sorbet, chocolate sponge, cocoa nib tuile (kcal 738)

Aldwick Brut Rosé, 2022

75 per person

**Indulge in our optional Aldwick Wines experience with
your tasting menu 48.50 per person
Wines served 125ml**



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.