

BAILBROOK HOUSE

HOTEL

SUNDAY LUNCH MENU

TO START

Rabbit pressing

Pickled wild mushrooms, Jerusalem artichoke

Nori cured Scottish salmon

Crème fraîche, dill, cucumber

Carrot and coconut soup

Carrot bhaji, coriander

Chickpea fritter (vg)

Butternut squash, coconut yoghurt, kumquats

TO FOLLOW

Roasted Sirloin of Hampshire beef

Yorkshire pudding, seasonal vegetables and roasted potatoes

Roasted chicken breast

Yorkshire pudding, seasonal vegetables and roasted potatoes

Pan fried cod

Squid ink linguine, spiced mussel broth

Glazed tofu (vg)

Mushroom dashi, vegetable noodles, miso

TO FINISH

Treacle tart

Clotted cream ice cream

70 % Dark chocolate cremeux

Salted caramel ice cream

Trio of British cheeses

Celery, grapes & biscuits

Coconut panna cotta (vg)

Pineapple, mango sorbet

2 courses 25 | 3 courses 29.5

*Hand*PICKED
HOTELS

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.