

Baileys Restaurant



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Located in the heart of Whaley Bridge, a minute's walk from the train station, surrounded by unrestricted parking and thirty minutes from Manchester Airport is Baileys. Logistically ideal as a centre for meetings, training and corporative entertaining for businesses throughout the High Peak, Derbyshire and Cheshire.

Baileys is a family run restaurant with a small, friendly team who strive to provide an exceptional and attentive service for all our guests. Our food has gained an excellent reputation for quality, freshness and value for money.



Our customers tell us that the quality of the food and the relaxed, friendly atmosphere is what brings them back time and again. All dishes are freshly prepared under the guidance of our Head Chef Maciej Baranowski, who has been with us since we opened in March 2017.

The menu is predominantly modern European, however Maciej draws from his fifteen years' experience to create some unique dishes as well as more familiar offerings.





Our menus change regularly to reflect the best in seasonal produce and wherever quality allows, our suppliers are privately owned family businesses with produce that is delivered daily and located within a ten-mile radius of the restaurant.

Our restaurant is fully licensed with both draught and bottled beers, a comprehensive wine list, cocktails, spirits, a gin menu of over 75 different gins as well as soft drinks and of course, tea and coffee.



Baileys is split over two floors and can provide versatile private dining for both smaller and larger groups as required. We can also tailor menus to suit and adapt to your occasion or specific dietary requirements.

Whether it is the best steaks or fresh fish from our A la carte menu, traditional roast platters or a bespoke menu for you and your guests, Baileys is the ideal venue for a dining experience.



Sample menu from our current and past menus. Please kindly email or refer to our website for the latest menu.

STARTERS

HOMEMADE SOUP

GAME PATE

Toasted Brioche – Bacon Jam – Gherkin - Watercress

CRAB CAKE

Thai Slaw - Mango

KING PRAWNS & PARMA HAM

Ciabatta - White Wine Cream Sauce - Parsley

CALAMARI

Roasted Garlic Mayonnaise – Watercress – Lemon Olive Oil Dressing

SMOKED BEETROOT CARPACCIO

Roasted Walnut – Lemon & Dill Cream Cheese – Artisan Bread Roll

VEGETABLE TERRINE

Mixed Leaf – Artisan Bread Roll

SALMON TARTARE

Cream - Cucumber - Red Onions - Dill - Shredded Potato Cake

SCOTTISH KING SCALLOPS

Mango Puree - Samphire – Mint

VENISON CARPACCIO

Capers - Baby Onion - Rocket

ROASTED PORK BELLY

Baby Apple - Celeriac Vanilla Puree

SHARING ANTIPASTO PLATTER

Cured Meat - Olives - Baby Mozzarella - Focaccia Bread - Oil - Sundried Tomato

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MAINS

VEAL ESCALOPE

Shiitake Mushroom Sauce – Roasted New Potatoes – Parmesan Shavings

PHEASANT BREAST WRAPPED IN BACON

Roast Pear – Pearl Barley – Smoked Prune Sauce

DUCK BREAST

Blueberry Mashed Potato - Sautéed Green Beans – Red Wine & Raspberry Sauce

TOURNEDOS ROSSINI

Fillet Steak (10oz) - Pate - Green Beans - Garlic Crouton - Madeira Sauce - Parmentier Potatoes

CHICKEN SUPREME

Mango Chutney - Celeriac Mash - Roasted Baby Apples - Roasted Asparagus

DERBYSHIRE LAMB CHOPS

Marinated in Lemon and Mint Yogurt - Grilled Butternut Squash - Grilled Baby Aubergine - Creamed Spinach - Giant Couscous

PORK TENDERLOIN

With Coriander in Puff Pastry - Mashed Potato – Mirin Sautéed Green Beans

HOMEMADE GAME PIE

Locally sourced game mix - black pudding potatoes - chantenay carrots - port jus

PAN FRIED SALMON FILLET

Tempura Asparagus - Duck Egg - Pearl Barley Risotto - Orange & Lime Sauce

BAKED HALIBUT

Avocado - Blue Cheese – Cherry Tomato - Garlic New Potatoes - Broccoli

SEAFOOD RISOTTO

Seabass Fillet - King Prawn - Squid - Mussels - Queen Scallops

PAN FRIED SEABASS

Sweet Potato Mash - Broccoli - Samphire - Mussels - Red Pepper Sauce

DESSERT

Selection of homemade desserts

Our menus always feature choices for vegetarians and vegans and we can often adapt elements of our menu to make them suitable for vegetarian and vegans. We also cater for individual dietary requirements and food intolerances.

From a formal sit down dining experience to a relaxed drinks and canapés event, we can adapt the style of dining to suit your occasion at Baileys. We also provide hot and cold food and drinks for off-site events.

Increasing numbers of local Small Medium Enterprises and Multinational Corporation businesses are choosing Baileys for their corporate dining and entertainment. Corporate entertainment such as table magicians and live music can be arranged should you wish to add something a little different to your event or occasion.

Corporate group bookings can be taken for both day and evening occasions throughout the week. Private dining can be requested on the upper floor of the restaurant subject to availability and group size.







For bookings and enquiries, please email
enquiries@baileysrestaurant.co.uk
or ring 01663-734612



We do not add service charge for corporate bookings.