

BREAD & OLIVES

Sourdough, Arbequina oil & Balsamic 4 (SD/G)

Gordal Olives 4 (SD)

OYSTERS & CAVIAR -

Porthilly Oysters, Lemon, Shallot Vinegar 4.5 each (SD/M)

Exmoor Oscietra Caviar 10g, Blinis, Crème Fraiche 45 (G/F/D)

STARTERS

Westcombe Cheddar Soufflé, Truffle Cheese Sauce 12 (E/D/G/Mu)

Salt & Pepper Calamari, Gochujang Mayonnaise, Spring Onion, Sesame 10 (M/SD/S/G/Se/E/Mu)

White Onion & Thyme Soup, Pickled Girolle 10 (D/SD/V)

Corn-Fed Duck Liver Parfait, Red Onion & Apple Chutney, Truffle Brioche 12 (SD/E/D/G)

Citrus Cured Loch Duart Salmon, Cucumber, Dill, Horseradish, Caviar 14 (SD/E/F/D)

Wild Mushrooms On Toasted Focaccia, Fried Sherston Hen's Egg 11 (SD/E/G/D/V)

Cerney Ash Goats Cheese Mousse, Heritage Beetroots, Nasturtium, Hazelnut 11 (SD/S/N/D/V)

MAINS

Brecon Venison Lasagne, Aged Parmesan, Green Salad 22 (D/SD/S/G/E)
Chicken Milanese, Lemon Aioli, Salsa Verde, Skinny Fries 24 (D/SD/G/E/Mu)
Calcot Fish & Chips, Crushed Peas, Tartar Sauce, Lemon 19 (F/D/SD/G/E/Mu)
Lobster Thermidor, Truffle & Parmesan Fries, Bitter Leaves - Half Or Whole 40/75 (Cr/Mu/D/G/E)
Gilt Head Bream, Spinach, Lemon Mash, Samphire & Caper Butter 22 (D/SD/F)
Linguine Pasta, San Marzano Tomato, Burrata, Crispy Baby Artichoke 22 (D/SD/S/E/G)
Leek & Potato Cake, Poached Sherston Hen's Egg, Curried Emulsion, Watercress 24 (D/SD/G/E/V)

GRILL

Calcot 7oz Beef Burger, Gherkin, Mature Cheddar, Bacon Jam, Onion Mayonnaise 19 (D/G/E/SD/Se) Grilled Calves Liver, Creamy Mashed Potato, Pancetta, Crispy Onion, Sage & Caper Jus 24 (D/SD/S)

10z Brown Sugar Cured Pork Chop 28 | 8oz Sirloin Steak 34 | 6oz Fillet Steak 36 Served With Koffman's Chips Or Mashed Potato and Bearnaise, Red Wine Jus Or Peppercorn Sauce (D/E/SD/S)

SIDES

Cauliflower Cheese 5 (D/G/Mu/SD) | Chantenay Carrots 5 (D)
Tender Stem Broccoli, Truffle & Parmesan 5 (D/E/SD) | Buttered New Potatoes 5 (D/SD)

A discretionary 12.5% service charge will be added to the total of your bill. All prices include VAT. Please let the team know of any allergies or intolerances.



DESSERTS

Sticky Toffee Pudding, Toffee Sauce. Vanilla Ice Cream 9 (D/G/E/V)

Creme Caramel, Rum Soaked Raisin, Honeycomb 10 (D/E/SD/V)

Lemon Posset, Blood Orange, Pistachio 9 (D/N/V)

Apple & Rhubarb Crumble, Ginger Ice Cream 9 (D/G/E/V)

Hazelnut Praline & Coffee Choux Bun, Chocolate Sauce 9 (D/G/E/S/N)

Affogato: Vanilla Ice Cream, Espresso, Biscotti 8 (D/G/E/N/V)

Add A Shot Of Grappa £4.50 (25ml) Add A Shot Of Frangelico £4.50 (25ml)

Calcot Homemade Ice Creams & Sorbets 2 Scoops 5 | 3 Scoops 7

Ice Creams: Vanilla, Chocolate, Coffee (D/E/S/V) Sorbets: Mango, Strawberry, Passion Fruit (V)

CHEESES

3 Cheeses £12 | 5 Cheeses £16
Served With A Selection Of Homemade Biscuits, Grapes, Chutney & Celery
(D/E/SD/G/C)

Golden Cenarth. Carmarthenshire

A rind-washed soft cheese, it has a pungent, savoury flavour with nutty overtones and a springy but smooth texture.

Brie De Meaux, France

This is a soft cheese made from unpasteurized cow's milk. It has a milky and rich taste underlined by sweet and buttery flavours of mushrooms and almonds.

Westcombe Cheddar, Somerset

An unpasteurised, Westcombe Cheddar has a deep complex flavour with a mellow lactic tang and long notes of citrus, hazelnut and caramel.

Cropwell Stilton, Nottinghamshire

A hand-ladled blue Stilton, made from pasteurised cow's milk. Smooth, creamy and open textured, the cheese is buttery and complex, with a slightly spicy long finish.

Stinking Bishop, Gloucestershire

A pasteurised, semi-soft, washed-rind cheese. Though the aroma is particularly strong, the taste of the cheese is mild and creamy, with undertones of bacon and a slightly sweet aftertaste.