

The
BRASSERIE
— at Calcot —

BREAD & OLIVES

Sourdough, Arbequina oil & Balsamic

4.5 (SD/G)

Gordal Olives 4 (SD)

OYSTERS & CAVIAR

Porlock Bay Oysters, Lemon, Shallot Vinegar

4.5 each (SD/M)

Oscietra Caviar 10g, Blinis, Crème Fraiche 45

(G/F/D)

STARTERS

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

Pigs Head Croquette, Caper & Raisin, Apple, Gribiche 12 (G/E/SD/Mu/D)

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/F/E/D)

Orkney Scallops, Baked Apple, Turnip, Yuzu Butter 24 (SD/S/M/D/Mu)

Artichoke and Truffle Ravioli, Mushroom Espuma, Pickled Mushroom 18 (SD/E/G/D/V/Mu)

Dressed Cornish Crab, Traditionally Garnished, Grilled Sourdough, Lemon Aioli - For Two To Share,

Or As A Main Course With Fries 38 (E/G/Mu/Cr)

MAINS

Leek & Potato Cake, Poached Sherston Hen's Egg, Curried Emulsion, Watercress 24 (D/SD/G/E/V)

Guinea Fowl Breast & Confit Leg Fritter, Truffle Gnocchi, Asparagus, Celeriac 28 (D/S/SD/G/E)

Wiltshire Lamb, Rump & Belly, Janssons Potato Galette, Jerusalem Artichoke 35 (D/G/E/F/SD)

Stone Bass, Crushed Jersey Royals, English Asparagus, Caviar & Lemon Butter 34 (F/D/SD)

Lobster Thermidor, Truffle & Parmesan Fries, Bitter Leaves - Half Or Whole 40/75 (Cr/Mu/D/G/E)

Pea & Wild Garlic Risotto, Grilled Asparagus, Feta Cheese 26 (D/SD/S/V/C)

GRILL

Stokes Marsh Farm Chateaubriand For Two

Served With Truffle Mashed Potato, Cauliflower & Broccoli Cheese, Cavolo Nero, Red Wine Jus

74 (D/SD/Mu/G)

10oz Brown Sugar Cured Pork Chop, Creamed Potato 28 | 8oz Sirloin Steak 34 | 7oz Fillet Steak 38

Served With Koffman's Chips, Bearnaise, Red Wine Jus Or Peppercorn Sauce

(D/E/SD/S)

SIDES

Cauliflower Cheese 5 (D/Mu/G/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.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish,
(Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard,

(Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin

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DESSERTS

Lemon Posset, Orange, Raspberry, Pistachio 10 (D/N/V)

Hazelnut Praline & Coffee Choux Bun, Chocolate Sauce 10 (D/E/G/S/N/V)

Chocolate Fondant Tart, Chocolate Crumble, Banana, Peanut Butter Ice Cream 12 (D/G/E/S/P/V)

Strawberry & White Chocolate Gratin, Olive Oil, Basil, 11 (D/E/G/S/V)

Custard Tart, Rhubarb, Rhubarb Sorbet 10 (D/G/E/V)

Affogato: Vanilla Ice Cream, Espresso, Biscotti 9 (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 £14 | 5 Cheeses £18

Served With A Selection Of Homemade Biscuits, Grapes, Chutney & Celery
(D/E/SD/G/C)

Golden Cenarth, Carmarthenshire

A pasteurised washed rind 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.

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