

The
BRASSERIE

— at Calcot —

2 Courses £32 | 3 Courses £38

BREAD & OLIVES

Sourdough, Arbequina oil & Balsamic

4 (SD/G)

Gordal Olives 4 (SD)

OYSTERS & CAVIAR

Porlock Oysters, Lemon, Shallot Vinegar

4.5 each (SD/M)

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

STARTERS

Forest Mushroom Soup, Chive Creme Fraiche (D/SD/V)

Salt & Pepper Calamari, Yuzu Emulsion, Sesame, Spring Onion (M/SD/S/G/Se/E/Mu)

Chicken & Pork Terrine, Truffle Emulsion, Leek, Pickled Mushroom (SD/E/G/Mu)

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

Heritage Beetroot & Burrata Salad, Orange, Hazelnut, Watercress (SD/S/D/Mu/N/E)

MAINS

Grilled Skate Wing, New Potatoes, Capers & Shallot Butter (D/SD/F/G)

Rigatoni Pasta, Aubergine Caponata, Burrata, Grilled Courgette (D/SD/S/E/G)

Slow Roasted Sirloin Of Beef, Yorkshire Pudding (G/D/E/SD)

Slow Roasted Belly Of Gloucester Old Spot Pork, Crackling (G/D/E/SD)

Roast Cotswold White Chicken, Pigs In Blanket, Chestnut Stuffing (G/D/E/SD/N)

Roast Leg Of Brecon Lamb, Rosemary & Garlic Marinade (G/D/E/SD/Mu/S)

All Roasts Served With Yorkshire Pudding (G/E/D), Roast Potatoes, Honey Glazed Carrot & Parsnip (D),
Swede & Carrot Mash (E/Mu/D/SD), Seasonal Greens (D) & Cauliflower Cheese (Mu/D/G)

DESSERTS

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

Mixed Berry and Vanilla Pavlova (D/E/V)

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

Affogato: Vanilla Ice Cream, Espresso, Biscotti (D)

Add A Shot Of Grappa 4.5 (25ml)

Add A Shot Of Frangelico 4.5 (25ml)

Calcot Homemade Ice Creams & Sorbets

3 Scoops

Ice Creams: Vanilla, Chocolate, Coffee (D/E/S/V)

Sorbets: Mango, Strawberry, Raspberry (V/SD)

CHEESES

3 Cheeses add £3 | 5 Cheeses add £6

Served With Biscuits, Grapes, Chutney & Celery
(D/E/SD/G/Mu/C/Se/N)

Golden Cenarth

Soft cheese | rich and buttery
notes of mushroom and almond

Brie De Meaux

Rind-washed soft cheese | savoury flavour
nutty overtones

Westcombe Cheddar

Unpasteurised | complex flavour | mellow lactic tang

Cropwell Stilton

Pasteurised cow's milk | creamy texture | spicy long finish

Stinking Bishop

Semi-soft cheese | strong aroma | mild and creamy

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