

*The*  
BRASSERIE  
— at Calcot —

BREAD & OLIVES

Sourdough, Arbequina oil & Balsamic

4.5 (SD/G)

Gordal Olives 4.5 (SD)

OYSTERS & CAVIAR

Maldon Oysters, Lemon, Shallot Vinegar

4.5 each (SD/M)

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

STARTERS

Westcombe Cheddar Soufflé, Chives 12 (E/D/G/Mu/V)

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

Garden Swift Gin Cured Bream, Blood Orange, Radish, Pickled Shallot, Fennel 14 (SD/F/E/N)

Hand Dived Orkney Scallop, Caramelized Cauliflower Espuma, Capers & Raisin 22 (SD/S/M/D/Mu/G)

Heritage Beetroot & Truffle Goat's Curd Tart, Toasted Hazelnut, Sorrel 14 (E/N/D/SD/V/G)

Pigs Head Croquette, Celeriac Remoulade, Baked Apple, Turnip 12 (G/E/C/SD/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)

Creedy Carver Duck, Confit Duck Suet Pudding, Hen of the Woods, Sweet potato 32 (D/S/G/SD/)

Brecon Venison Loin & Faggot, Potato Galette, Honey Roast Parsnip, Red Cabbage 36 (D/SD/G)

Chalk Stream Trout, Gem Lettuce, Caviar & Horseradish Veloute, Pickled Cucumber 34 (F/Mu/E/SD/D)

Aromatic Cornish Monkfish, Cucumber Salad, Foraged Sea Vegetables, Chili Cracker 38 (F/C/Se/S/D/G)

Beetroot & Mascarpone Risotto, Spring Onion, Artichoke Crisps, Aged Parmesan & Watercress 24 (D/SD)

GRILL

Stokes Marsh Farm Chateaubriand For Two

Served With Truffle Mashed Potato, Cauliflower & Broccoli Cheese, Cavolo Nero, Red Wine Jus  
80 (D/SD/Mu/G)

10oz Brown Sugar Cured Pork Chop, Creamed Potato 26 | 8oz Sirloin Steak 35 | 7oz Fillet Steak 40  
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

Rhubarb & Custard Mille Feuille, Ginger Ice Cream 10 (G/SD/D/E/V/S)  
Pink Lady Apple & Almond Tart, Blackberries, Cardamom Crème Anglaise 10 (D/E/G/N/V)  
Pecan & White Chocolate Choux Bun, Maple Ice Cream 11 (D/E/G/S/N)  
Cocoa Panna Cotta, Chocolate Cremeux, Orange 10 (E/S/D)  
Amalfi Lemon Posset, Toasted Coconut, Meringue, Poached Pineapple 10 (D/E/SD)

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

Add A Shot Of Briottet Hazelnut 4 (25ml)

Add A Shot Of Grappa 4.5 (25ml)

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

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

Sorbets: Mango, Strawberry, Blackberry (V)

CHEESES

3 Cheeses 14 | 5 Cheeses 18

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

Golden Cenarth, Carmarthenshire

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

Simon Weaver Organic Brie, Gloucestershire

A delicious white soft moulded cheese, produced from organic milk, a rich, creamy & fresh taste

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.

Cerney Ash Goats Cheese - Gloucestershire

Hand made in North Cerney since 1983 - a fresh goats cheese, soft and moussey.  
Hand rolled in vegetable ash. Subtle flavour with a hint of lemony tang.

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