

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, Chive 12 (E/D/G/Mu/V)

Salt & Pepper Calamari, Gochujang Mayonnaise, Spring Onion, Sesame 12 (M/SD/S/G/Se/E/Mu)

Wild Garlic & Spring Pea Soup, Creme Fraiche & Lemon Oil 10 (D/V)

Evesham Heritage Carrot, Lime, Cashew Nuts, Seeds, Spiced Cracker 11 (SD/Se/S/C/N/V/G)

Wye Valley Asparagus, Parma ham, Parmesan, Rocket & Balsamic Dressing 14 (D/SD)

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)

MAINS

Longhorn Beef Brisket, Shallot Mash, Roast Carrot, Kale, Red Wine Jus 26 (D/SD/Mu)

Chicken Milanese, Truffle Aioli, Skinny Fries, Watercress 24 (D/SD/G/E/Mu)

Calcot Fish & Chips, Crushed Peas, Tartar Sauce, Lemon 19 (F/D/SD/G/E/Mu)

Day Boat Cornish Hake, Clams, Crushed New Potatoes, Seaweed Butter 26 (SD/F/M/D)

Pumpkin & Sage Tortellini, Cobnut Veloute, Gremolata, Roast Squash 24 (G/SD/S/V/N)

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)

10oz Sugar Cured Pork Chop, Creamy Mash, Red Wine Jus 26 | 8oz Sirloin Steak 35 | 7oz Fillet Steak 40 Served With Koffman's Chips, Bearnaise 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, Clotted Cream Ice Cream 9 (D/G/E/V/SD)

Cocoa Nib Panna Cotta, Orange, Chocolate Cremeux 10 (D/E/S)

Pink Lady Apple & Almond Tart, Blackberries, Cardamom Crème Anglaise 10 (D/E/G/N/V)

Pecan & White Chocolate Choux Bun, Maple Ice Cream 9 (D/G/E/S/N)

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 £4.50 (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/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 flavor with a hint of lemony tang.