

BREAD & OLIVES

Sourdough, Arbequina oil & Balsamic 4.5 (SD/G)

Gordal Olives 4.5 (SD)

CAVIARS

Oscietra Caviar 10g 45
Exmoor Caviar 10g 55
Blinis, Crème Fraiche (G/F/D)

STARTERS

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

Stokes Marsh Farm Beef Tartare, Smoked Emulsion, Pickled Mustard Seeds 16 (Mu/SD/E/D/F/C/G)
Citrus & Juniper Cured Sea trout, Spiced Tomato, Avocado & Lime puree, Radish & Sorrel 14 (F/G/D)
Hand Dived Orkney Scallop, Caramelised Cauliflower Espuma, Caper & 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)
Foie Gras & Ham Hock Ballotine, Walnut, Onion Chutney, Apple, Truffle Brioche 18 (SD/D/E/N/G)
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

Home Farm Lamb Rump, Salardaise Potato, Artichoke, Grelot Onion, Walnut, Salsa Verde 36 (Mu/F/D/SD/N) Creedy Carver Chicken, Wye Valley Asparagus, Nduja, Gnocchi, Pied de Mutton Mushrooms 35 (D/G/E) Chalk Stream Trout, Gem Lettuce, Caviar & Horseradish Veloute, Pickled Cucumber 32 (F/Mu/E/SD/D) Cornish Monkfish, Foraged Sea Vegetables, New Potatoes, Parsley & Lemon Butter 38 (F/D) Beetroot & Mascarpone Risotto, Spring Onion, Artichoke Crisps, Aged Parmesan & Watercress 25 (D/SD) Leek & Potato Cake, Poached Sherston Hen's Egg, Curried Emulsion, Watercress 24 (D/SD/G/E/V)

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

 $\label{eq:Cauliflower Cheese 5 (D/Mu/G/SD) | Chantenay Carrots 5 (D) | } \\ Tender Stem Broccoli, Truffle & Parmesan 5 (D/E/SD) | Buttered New Potatoes 5 (D/SD) | \\ \\$

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.



DESSERTS

Nicolas Berger Dark Chocolate Tartlet, Hazelnut, Salted Caramel Ice Cream & Bergamot 12 (S/D/E/N/G) Calcot Honey Roasted Apricot & Lavender Mille-feuille 10 (G/E/D)

Evesham Strawberry & Mascarpone Mousse, Pistachio Cake, Meringue, Strawberry Sorbet 10 (N/E/G/D/S)

Pecan & White Chocolate Choux Bun, Maple Ice Cream 11 (D/E/G/S/N)

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

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/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/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.

Rosary Goats Cheese

Creamy and fresh goats' cheese with a natural acidity and a mousse-like texture. It's a versatile cheese that is also suitable for vegetarians._