

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)

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

White Onion & Cider Soup, Apple, Smoked Oil, Pearl Las 10 (D/V/SD)

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 12 (D/SD)

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)

MAINS

Confit Creedy Carver Duck Leg, Shallot Mash, Honey & Mustard Glazed Carrot, Cavalo Nero 26 (D/G/SD)

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)

Spinach & Ricotta Ravioli's, Hazelnut Veloute, Gremolata, Summer Squash 24 (G/SD/S/V/N/E)

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)

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

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 (25ml) Add A Shot Of Grappa (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.

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.