

The
BRASSERIE
— at Calcot —

2 Courses £38 | 3 Courses £45

BREAD & OLIVES

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

CAVIARS

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

STARTERS

Tomato Gazpacho, Croutons & Confit Cherry Tomato (G/V/SD)
Salt & Pepper Calamari, Gochujang Mayonnaise, Spring Onion, Sesame (M/SD/S/G/Se/E/Mu)
Westcombe Cheddar Soufflé, Cheese Sauce & Chives (E/D/G/Mu/V)
Ampney Farm Organic Salad, Champagne Dressing, Sourdough Croutons & Parmesan (E/F/D/M/G/SD)
Trealy Farm Bresaola Carpaccio, Caperberries, Stuffed Peppers, Watercress (D/SD)

MAINS

Salt Cod Fishcakes, Lemon Butter Sauce, Tender Stem Broccoli (F/D/G/E/SD)
Roasted Cauliflower, Hummus, Chimichurri, Pomegranate, Pickled Shallots (V/SD)
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)
All Roasts Served With Yorkshire Pudding (G/E/D), Roast Potatoes, Honey Glazed Carrot (D),
Swede & Carrot Mash (E/Mu/D/SD), Seasonal Greens (D) & Cauliflower Cheese (Mu/D/G/E)

DESSERTS

Evesham Strawberry, Lavender & Honey Trifle
(G/D/E)
Cocoa Nib Panna Cotta, Orange, Chocolate Cremeux
(D/E/S)
Sticky Toffee Pudding, Toffee Sauce,
Vanilla Ice Cream (D/G/E/SD)
Affogato: Vanilla Ice Cream, Espresso, Biscotti
(G/V/N/D/E)
Add a Shot of English Amaretto 5 (25ml)
Add a Shot of English Walnut Liqueur 5 (25ml)
Add a Shot of 30yr Pedro Ximénez Sherry 6 (25ml)
Ice Creams & Sorbets 3 Scoops
Ice Creams: Vanilla, Chocolate, Maple (D/E/S/V)
Sorbets: Passion Fruit, 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
Simon Weaver Organic Brie, Gloucestershire
White soft moulded cheese | organic milk | rich creamy & fresh
taste
Westcombe Cheddar
Unpasteurised | complex flavour | mellow lactic tang
Cropwell Stilton
Pasteurised cow's milk | creamy texture | spicy long finish
Golden Cross Goats Cheese
Creamy and fresh goats' cheese | natural acidity | mousse-like

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