

*The*  
**BRASSERIE**  
*— at Calcot —*

*All plates are designed for sharing, from smaller bites to more substantial dishes.*

*We recommend 3–4 plates per person, depending on your appetite (you can always order more!)*

Beetroot Borani, Dill, Feta & Pine Kernels, Gem Lettuce, (V/D/Se/N/SD)	8
Ampney Farm Organic Salad, Croutons, Champagne Dressing (V/G/SD/E/Mu)	9
Confit Potato, Truffled Goats Cheese Espuma, Walnut, Leeks (N/D/E/G/V/SD)	10

---

Hand Dived Orkney Scallop in the Shell, Spiced Lime Butter (D/SD/M/Mu)	10
Shell On Crevette Prawns, Garlic & Parsley Butter (Cr/D)	22
Salt Cod Croquettes, Chorizo Jam, Chives (D/G/F/E/SD)	10
Devilled Brixham Crab on Sourdough (Cr/G/D/SD/E/Mu)	18

---

West End Farm Pork Belly, Calcot Honey & Tewkesbury Mustard Glaze (Mu)	12
Sweet Chilli & Lime Chicken Skewers, Aioli (SD/Se/E/G/Mu)	17
Beef Brisket Empanadas, Aromatic Salad & Emulsion (G/S/D/E/Se/Mu/C)	17

---

Half a Dozen Honey Madeleines (G/D/E)	8
Westcombe Cheddar, Fig Jelly, Damsels (SD/D/G)	12

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.

*The*  
**BRASSERIE**  
*— at Calcot —*

**BREAD & OLIVES**

Sourdough, Olive oil & Balsamic 5 (SD/G)

Gordal Olives 4.5 (SD)

**CAVIARS**

Imperial Oscietra Caviar 10g 45

Exmoor Sea Salt Caviar 10g 55

Blinis, Crème Fraiche (G/F/E/D)

**STARTERS**

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

Aromatic Duck Salad, Chilli & Soy dressing, Cashews, Cucumber & Coriander 12 (Se/S/N/SD/G)

Wood Land Mushroom Soup, Rarebit on Brioche, Truffle, Pickled 12 (D/G/E/F/SD/Mu)

Beetroot Cured Loch Duart Salmon, Crème Fraiche, Caviar & Cucumber 14 (E/F/SD/D)

**MAINS**

Chargrilled Calves Liver, Pancetta, Shallots, Mash, Red Wine Jus, Capers & Sage 30 (D/SD)

Herb Crusted Plaice Fillet, Tartar Hollandaise, New Potatoes & Swiss Chard 29 (F/D/E/G/Mu)

Celeriac, Artichokes, Goats Curd, Chard Leek & Watercress Veloute 28 (D/Mu/C)

Chargrilled West End Farm Pork Chop, Roast Apple, Broccoli, Cavolo Nero 32 (D/SD)

**SIDES**

Heritage Carrots, Thyme & Butter Bean Puree 7

Tender Stem Broccoli, Truffle & Parmesan 6.5 (D/E/SD)

Evesham Beetroot, Hazelnut, Salsa Verde 7 (N/SD)

Koffman Fries 5

**DESSERTS**

Tonka & Hazelnut Praline Choux Bun, Coffee Ice Cream 11 (D/E/G/N)

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 9 (D/G/E/V/SD)

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

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

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