

STARTERS & SNACKS

These dishes will arrive when ready.

Calcot Sourdough,
Olive Oil & Balsamic 6 (G)

Gordal Olives 6

Spinach & Goats Cheese Croquettes
8 (G/E/D)

Tuna Tartare, Avocado, Chilli
Sesame & Soy Dressing 14 (F/S/Se/D)

Devilled Brixham Crab on Sourdough
(Cr/G/D/SD/E/Mu) 18

Crispy Pork Belly, Calcot Honey &
Tewkesbury Mustard Glaze 8 (Mu)

Burrata, Peas, Lettuce, Spring Onion
Chilli, Shallots 12 (G/Mu/Se/S/D/SD)

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

Wye Valley Asparagus & Hollandaise
14 (SD/D/E) '

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

Sweet Chilli & Lime Chicken Skewer, Aioli
12 (SD/Se/E/G/Mu)

Cured Trealy Farm Arrotolata,
Walnut & Apple 14 (N/SD)

The BRASSERIE — at Calcot —

SALADS

Ample/Generous

Waldorf Apple, Celery, Grape, Walnut, Butterhead & Creamy Mustard Dressing
12/17 (Mu/N/D/E/C/SD)

Aromatic Duck Salad, Chilli & Soy Dressing, Cashews, Cucumber & Coriander
12/24 (Se/S/N/SD/G)

Hot Smoked Salmon,
New Potato, Dill & Apple Salad, Sorrel, Horseradish Crème Fraiche 17
SD/D/Mu/SD/F/E 12/24 (F/SD)

CLASSICS

Calves Liver, Caper & Sage Red Wine Jus, Creamed Potatoes, Pancetta, Crispy
Onions 28 (D/SD)

Steak Frites, 7 oz Flat Iron, Peppercorn Sauce, Watercress, Fries 28 (D/SD)

Cheese Burger, Bacon Jam, Onion Mayonnaise, Lettuce, Gherkin,
Brioche Bun, Fries 22 (Se/G/E/SD/Mu/D)

Westend Farm Pork Chop, Creamy Mash, Apple, Broccoli 32 (D/SD)

2 COURSES for £32

Starter

Sweetcorn & Chilli Soup, Lime Yoghurt & Coriander Oil
SD/S/F/Cr

Main

Day Boat Fish & Chips, Tartare Sauce, Crushed Peas, Chunky Chips
(F/Mu/G/D)

COCKTAILS

Beehive Martini - 16
Saffron Ramsbury Vodka, White Vermouth,
Honey, Chartreuse, Pollen
Martinish - 17
Nc'nean Botanical Spirit,
Sweet Vermouth, Cherry, Bitters
The Perfect Pear - 18
Peppercorn & Pear Liqueur, Lemon Juice,
Woodchester Valley Brut, Bitters

SIDES

Heritage Carrots, Thyme & Butter Bean
Puree 7

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

Cauliflower Cheese 6 (G/D/Mu/E)

Koffman Fries 5

DESSERTS

Blood Orange & Hazelnut Praline Choux
Bun, Saffron Crème Anglaise
12 (D/E/G/S/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)

A Selection of 3 British Cheeses
12 (D/G/E/N/V)

A discretionary 12.5% service charge will be added to the total of your bill. All prices include VAT.

Allergenic ingredients. If you have an allergy or intolerance we can adjust some dishes on the menu. To make sure this is handled properly it is best to speak to one of our managers, who will be pleased to run through our recipes. We cook from scratch in the kitchen, which makes most adjustments straightforward. However, we do need to point out that since many of the dishes prepared in our kitchen contain dairy, nuts, flours and other allergenic ingredients, unfortunately we cannot guarantee that any of our food is completely allergen free. If you have an allergy or intolerance, please let us know.

(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