

The
CONSERVATORY
 — at *Calcot* —

TO BEGIN

Pumpkin soup, truffle crème fraiche, parmesan	12	Salt baked celeriac cooked over wood, slow cooked duck egg, truffle emulsion	12
Severn and Wye smoked salmon, celeriac and horseradish remoulade, soda bread	14	Pressed ham hock ballotine, gribiche, apple and walnut	14
Risotto of smoked haddock, poached quails egg, parmesan	11	Calcot Organic beef tartare, soft boiled quails egg, charcoal emulsion, pickled shallot	15
Carpaccio of Atlantic wild king prawn, avocado, mango, chilli	16	Ravioli of confit Cotswold White chicken, white onion velouté, pancetta	16
Heritage beetroot and burrata salad, hazelnut, orange and watercress	12	Chicken and duck liver parfait, pear chutney, toasted brioche	14

TO FOLLOW

Chateaubriand (for two), fondant potato, creamed Savoy cabbage, roast shallots	65	Line caught Cornish stone bass, Jerusalem artichoke, gnocchi, brown shrimp	28
Loin of venison, Savoyard potato, sprouts, chestnuts	29	Line caught Cornish cod, sweetcorn and clam chowder, lemon scented mash	26
48-hour belly of pork, hispi cabbage, spiced lentils, pineapple	26	Roasted gilt-head bream, cannellini beans, tomato concasse, samphire	24
10oz Sirloin steak, triple cooked chips, grilled mushroom, vine tomato, béarnaise	29	Sautéed gnocchi, ricotta, butternut squash, sage butter	24
Loin and crisp shoulder of Wiltshire lamb, spiced aubergine, artichoke, grilled spring onion	28	Pressed potato galette, heritage carrots, grilled leek, tender stem broccoli	24

SIDES

4.50 each

Calcot chips, new potatoes, Chantennay carrots,
soft mash, chestnut mushrooms with garlic and parsley butter, mixed leaf salad

Please advise the restaurant team if you have any allergies.