

The
CONSERVATORY
— at Calcot —

A TRADITIONAL FAMILY-STYLE SHARING FEAST
for the whole table

STARTERS

Three starters for the table to share

Mushroom soup, parmesan
Pressed ham hock, compressed apple, fig chutney
Cured salmon, beetroot and orange

MAINS

Two roast meats for the table to share

Roast Calcot organic sirloin of beef
Roast Cotswold chicken
Roast seasonal vegetables
Yorkshire pudding, red cabbage, swede & carrot mash

PUDDINGS

More sharing! Chef's platter of three puddings

Profiteroles
Dark chocolate delice
Vanilla panna cotta, cherry compote

£25.00 per person for two courses
£30.00 per person for three courses

Please advise the restaurant team if you have any allergies or intolerances

SUNDAY LUNCH MENU

STARTERS

Pumpkin soup, truffle crème fraiche, parmesan £11
Beetroot & burrata salad, hazelnut, orange & watercress £12
Chicken & duck liver parfait, pear chutney, toasted brioche £14
Smoked salmon, celeriac & horseradish remoulade, soda bread £14
Pressed ham hock, gribiche, apple & walnut £12
Hand dived Orkney scallop, cauliflower, pink grapefruit, vierge £16

MAINS

Roast Calcot organic sirloin of beef, Yorkshire pudding
roast potatoes, red cabbage, swede & carrot mash £21
Roast belly of Wiltshire pork, baked apple
roast potatoes, red cabbage, swede & carrot mash £19
Cotswold roast chicken, sage & onion stuffing
roast potatoes, red cabbage, swede & carrot mash £20
Gilt head bream, cannellini beans, tomato concasse, samphire £21
Pressed potato galette, heritage carrots, grilled leek
tenderstem broccoli £24

PUDDINGS

Almond panna cotta, poached pear £7.50
Sticky toffee pudding, vanilla ice cream £7.50
Lemon posset, caramelised pineapple, mango gel £7.50
Crème caramel, rum raisins £7.50
Goey chocolate cake, orange sauce, Horlicks ice cream £7.50