

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

SIDES

- Calcot chips | New potatoes | Chantennay carrots | Soft mash
- Chestnut mushrooms with garlic and parsley butter | Mixed leaf salad | **4.50 each**