



## CALCOT & SPA

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### CANAPÉS

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*Selection of 3* **£8.50** | *Selection of 5* **£11.50**

Crispy polenta, roasted red pepper pesto

Gougère, cheese fondue

Confit duck beignet, orange emulsion

Parmesan arancini, tomato fondue

Mini salmon fish cake, dill mayonnaise

Beef tartare, game chip, charcoal emulsion

Parmesan sable, Roquefort mousse

Wild mushroom and tarragon tartlet

Cornish crab quiche, lemon and basil

Smoked salmon and cream cheese roulade, avruga caviar

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### STARTERS

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Wild mushroom soup, truffle and chive crème fraîche **£11**

Tortellini of king prawn, sweetcorn and lemongrass velouté **£16**

Heritage tomato salad, beetroot beignet, burrata **£10**

Ballotine of ham hock, gribiche, apple and walnut **£12**

Montgomery cheddar and leek tart, rocket salad, balsamic **£12**

Ravioli of Cotswold white chicken, white onion velouté, pancetta **£14**

Roasted vine tomato soup, crème fraîche, basil **£9**

Pressed terrine of chicken, mushroom and baby leek,  
grain mustard mayonnaise, spiced pear **£14**

Beetroot cured salmon, apple and potato salad, watercress **£14**

Twice baked cheese soufflé, mesclun salad, candied pecans **£12**



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### MAIN COURSE

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Roasted loin of Wiltshire pork,  
creamed potato, buttered cabbage, baked apple **£26**

Pan roasted fillet of Loch Duart salmon,  
crushed new potato, shaved fennel, vine tomato sauce **£24**

Brisket of Organic Calcot beef,  
shallot mashed potato, heritage carrot, buttered greens **£25**

Roasted corn-fed chicken,  
smoked mash, bourguignon sauce, French beans **£26**

Fillet of gilt head bream,  
roasted baby gem, basil pesto, celeriac puree **£24**

Roasted day boat cod,  
lemon scented mash, clam chowder, pak choi **£26**

Loin and shoulder of lamb,  
olive crushed potato, caramelised onion, tomato and lemon jus **£30**

Slow roasted fillet of beef,  
fondant potato, creamed savoy cabbage, red wine jus **£32**

Mushroom and leek lasagne,  
pickled mushroom, sherry vinegar **£22**

Cauliflower risotto, smoked beetroot, horseradish **£20**



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### FEASTING MAIN COURSE

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*Sharing platters for all to dig in. Choose your meat then select a potato dish and two sides (extra sides £3pp)*

Slow roasted striploin of beef, Yorkshire pudding **£28**

Slow roasted topside of beef, Yorkshire pudding **£22**

Roasted corn-fed chicken, sage and onion farce **£24**

24 hour shoulder of lamb, mint sauce **£24**

Roasted saddle of lamb, roasted garlic and rosemary **£30**

Loin of pork, apple fondant **£27**

Roasted belly of pork, baked apple, crackling **£24**

Beef Wellington, wild mushrooms,  
fine green beans with shallot and bacon **£36**

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#### Potato Sides

*Dauphinoise, boulangere, duck fat roasted, mashed potato, truffle mash, fondant potato, buttered new potatoes*

#### Sides

*Fine green beans with shallot and bacon, buttered greens, mashed swede, roasted carrot & parsnip, braised red cabbage, cauliflower cheese, roasted celeriac with chive beurre noisette, roasted beetroot, creamed cabbage with smoked bacon, broccoli and blue cheese, leek gratin*



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### DESSERTS

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Baked egg custard tart, raspberry compote, raspberry sorbet **£8**

Bitter chocolate tart, honeycomb, caramel ice cream **£9**

Baked white chocolate cheesecake, strawberry ice cream **£9**

Glazed lemon tart, lime sorbet **£8**

Steamed syrup pudding, vanilla ice cream, butterscotch sauce **£7**

Apple frangipane tart, caramel sauce, cinnamon ice cream **£8**

Chocolate marquise, orange sorbet, caramel syrup **£8**

Vanilla crème brulee, poached pear, blackberry **£8**

Mango and passion fruit pavlova **£7**

Pineapple parfait, toasted coconut, caramelised banana **£8**

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*Tea, coffee and handmade petit fours* **£4**



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### BOWL FOOD

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*Selection of 6 (1 cold, 2 meat/fish, 1 vegetarian, 2 sweet) £25*

*Selection of 7 (2 cold, 2 meat/fish, 1 vegetarian, 2 sweet) £29*

*Selection of 8 (2 cold, 3 meat/fish, 1 vegetarian, 2 sweet) £34*

#### Cold Bowls

Baby potato and French bean salad  
with lemon and wholegrain mustard dressing

Grilled aubergine salad with cherry tomatoes, feta and mint

Tabouleh salad with tomato, cucumber and mint

Chickpea salad with roasted piquillo peppers,  
preserved lemons, walnuts and feta

Caesar salad with parmesan and sourdough croutons

Crunchy Vietnamese chicken salad

#### Meat Bowls

Slow roasted belly of pork with ratatouille

Chargrilled rump of lamb  
with crushed peas, broad beans and mint

Slow cooked shoulder of lamb  
with roasted cauliflower and golden raisin

Lemon and thyme roast free range chicken  
with salsa verde and boulangere potatoes

Slow braised shin of beef chilli con carne  
with chunky homemade guacamole and crispy tortillas

Cumberland sausage  
with creamy mash and red onion gravy

Butter chicken masala  
with basmati topped with sautéed cashew nuts



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### BOWL FOOD

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#### Fish Bowls

Salt and pepper squid with a salad of Japanese radish, mint, coriander and hot and sour dressing

Grilled mackerel with roasted beetroot, orange and watercress

Tuscan seafood stew with saffron potatoes and aioli

Miso glazed oriental salmon with sticky rice, garnished with shredded chilli, spring onion and coriander

Saffron paella with prawns and monkfish

Roasted Cornish cod with sweetcorn chowder and pak choi

#### Vegetarian Bowls

Courgette, lemon and basil pearl barley risotto

Roasted curried cauliflower and potato curry with coriander and basmati rice

Warm roast beetroot salad with parsley, cucumber, ricotta and hazelnuts

Gnocchi with roasted tomato sauce, spinach and buffalo mozzarella

Mushroom arancini, arrabbiata sauce, rocket

#### Sweet Bowls

Goey chocolate brownies with thick cream and summer berry compote

Strawberries with vanilla crème fraiche

Raspberry sherry trifle

Peach and almond crumble, custard

Apple and cinnamon cobbler, clotted cream

Mango and passion fruit pavlovas



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**WORKING LUNCH MENUS**

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**Monday / Thursday**

Middle Eastern chicken and yoghurt flatbread  
from our wood fired oven

Prawn with dill crème fraiche and gem lettuce wrap

Baby potato and French bean salad with  
lemon and wholegrain mustard

Roasted beetroot and avocado salad, broad beans  
and mint dressing

Apple and cinnamon cobbler, clotted cream

**Wednesday**

Red onion, apple and Gouda  
with Parma ham flatbread from our wood fired oven

Chicken, sun dried tomato, sautéed onion and pesto wrap

Chickpea salad with roasted piquillo peppers,  
preserved lemons, walnuts and feta

Red pepper and chorizo orzo salad, caramelised red onion

New York cheesecake, strawberry compote

**Tuesday / Friday**

Spinach and artichoke pizza, truffle dressing  
from our wood-fired oven

Tabouleh salad with tomato, cucumber and mint

Pastrami, pickled gherkin and mustard wrap

Vietnamese salad, carrot, Chinese leaf, peanut dressing

Gooey chocolate brownies  
with thick cream and summer berry compote



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### OUTDOOR & WOOD-FIRED MENU

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#### Canapés from our wood-fired oven

*Selection of 3: £8.50 | Selection of 5: £11.50*

Crispy pitta with prawns, mango and cucumber

Mini tomato and pesto pizza

Crostini with brie, medjool dates and roasted walnut

Warm pitta strips, hummus dip

Roasted beetroot, cream cheese and hazelnut tartlet

Tuna and potato croquettes

Roast chestnut mushroom  
with red onion and Parma ham, parmesan cheese

#### Outdoor Menu

*Selection of 8 (3 pizza/flatbreads, 3 salads, 2 desserts) £30*

*Selection of 10 (4 pizza/flatbreads, 3 salads, 3 desserts) £35*

#### Stone-baked sourdough pizzas from our wood-fired oven

Spinach and goats cheese, caramelised red onion

Roasted vegetable and pesto, buffalo mozzarella

King prawn, garlic oil and chilli, buffalo mozzarella

Buffalo mozzarella and sun-soaked tomato

Roasted chicken, mushroom, red onion and gorgonzola

#### Flatbreads from our wood-fired oven

Middle Eastern chicken and tzatziki

Chicken and avocado with coriander

Poached salmon, smashed avocado, sour cream and lemon

Red onion, apple and Gouda with Parma ham

Chilli beef, coriander and yoghurt



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### SALADS

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Baby potato and French bean salad with lemon  
and wholegrain mustard

Roasted beetroot and avocado salad, broad beans  
and mint dressing

Grilled aubergine salad with cherry tomatoes, feta and mint

Tabbouleh salad with tomato, cucumber and mint

Vietnamese salad, carrot, Chinese leaf, peanut dressing

Red pepper and chorizo orzo salad, caramelised red onion

Chickpea salad with roasted piquillo peppers,  
preserved lemons, walnuts and feta

Caesar salad with parmesan and sourdough croutons

Vine tomato, cucumber, olive, feta and mint

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### DESSERTS

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Fruit kebabs, minted yoghurt

Baked vanilla cheesecake, strawberry compote

Fresh fruit platter

Chocolate marquise, caramelised orange

Lemon posset

Profiteroles, Chantilly cream and chocolate sauce

Mango and passion fruit pavlova



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### BARBEQUE

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*Selection of 9 (4 meat/fish, 3 sides, 2 desserts) £34*

*Selection of 12 (5 meat/fish, 4 sides, 3 desserts) £38*

Walter Rose Burgers, homemade brioche buns £4

Pork sausages £3

Barbeque chicken, house rub £4

Baby back ribs, house rub and barbeque sauce £4

Vegetable and Paneer tikka skewers £3

Garlic and chilli King prawn skewers £4

Pulled pork £5

Brisket of beef, low 'n' slow £5

Ginger and soy salmon en papillote £5

Fish dogs, minted peas and tartare sauce £4

#### Sides

Buttered sweetcorn

Hand cut red cabbage and golden raisin slaw

Macaroni and cheese

New potato salad, spring onion, sour cream

Vine tomato, mozzarella, basil, arbequina olive oil

Piri piri cheese fries

#### Desserts

Fruit kebabs, minted yoghurt

Baked vanilla cheesecake, strawberry compote

Mango and passion fruit pavlova

Fresh fruit platter

Chocolate marquise, caramelised orange

Lemon posset

Profiteroles, Chantilly cream and chocolate sauce