

The
CONSERVATORY
— at Calcot —

TO BEGIN

- Jerusalem artichoke velouté, beef shin, truffle beignet **12**
- Salt baked celeriac cooked over wood, slow cooked duck egg, truffle emulsion **12**
- Smoked Mi-Cuit of Loch Duart Salmon, horseradish remoulade, baked apple, cucumber **15**
- Porc terrine de campagne, green peppercorn mayonnaise, toasted sourdough **12**
- Risotto of Newlyn crab, torched orange, basil **16**
- Shallots cooked over coal, burrata, smoked oil, beetroot **12**
- Beetroot terrine, goats cheese beignet, orange emulsion **14**
- Chicken and duck liver parfait, pear chutney, toasted brioche **15**
- Raviolo of king prawn, sweet corn & lemongrass veloute **16**

TO FOLLOW

- Chateaubriand (for two), fondant potato, creamed Savoy cabbage, roast shallots **65**
- Slow cooked loin of pork, smoked belly, braised cheek, apple, sage & onion **28**
- 10oz Sirloin steak, triple cooked chips, grilled mushroom, vine tomato, béarnaise **30**
- Wiltshire lamb, lamb faggot, pearl barley, sand carrot **28**
- Line caught stone bass, saag-aloo, vadouvan masala velouté **24**
- Line caught Cornish cod, brown shrimp, samphire, shellfish bisque **28**
- Gilt-head bream, crayfish and herb risotto, sea vegetables **24**
- Sautéed gnocchi, sage & onion, kale, sprout, hazelnut butter **24**
- Pressed root vegetable galette, salsify, heritage beetroots **24**

SIDES

- Calcot chips | New potatoes | Chantennay carrots | Soft mash
- Tenderstem broccoli, aged parmesan | Mixed leaf salad | **4.50 each**