

The
CONSERVATORY
— at Calcot —

SUNDAY LUNCH

A traditional family-style sharing feast for the whole family

STARTERS

For the first course, we serve a platter of three starters taken from our daily menu for the table to share...

Butternut squash soup, parmesan
Beetroot cured salmon, orange emulsion
Parmesan arancini, truffle mayonnaise

MAIN COURSE

For the main course, we'll bring out a sharing platter of two roast meats for the table to share...

Roast Sirloin of Stokes Marsh Farm beef
Roast Cotswold chicken
With all the trimmings...

Roast seasonal vegetables, roast potatoes,
Yorkshire pudding, cauliflower cheese

PUDDINGS

More sharing! A chef's platter of three puddings...

Mango and passion fruit pavlova
Chocolate brownie
Profiteroles

Or

Belgian waffle to share, blood orange, pistachio and white chocolate ice creams

Two courses - £25.00 per person | Three courses - £30.00 per person

Please let the team know of any allergies or intolerances.

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STARTERS

- Jerusalem artichoke soup, beef shin, truffle beignet 9
- Chicken and duck liver parfait, pear chutney, toasted brioche 12
- Risotto of Newlyn crab, torched orange, basil 10
- Severn and Wye smoked salmon, celeriac and horseradish remoulade 12
- Shallots cooked over coal, burrata, smoked oil, beetroot 10

MAIN COURSE

- Roast Sirloin of Stokes Marsh Farm beef, Yorkshire pudding, roast potatoes, red cabbage 21
- Roast belly of Wiltshire pork, caramelised apple, roast potatoes, red cabbage 19
- Cotswold roast chicken, sage & onion stuffing, roast potatoes, red cabbage 20
- Loch Duart salmon, olive crushed potatoes, romesco sauce 22
- Truffled potato galette, salsify, baby leek, tender stem broccoli 20

PUDDINGS

- Warm almond financier, roast pear, yoghurt sorbet 7
- Baked vanilla cheesecake, poached rhubarb, pistachio ice cream 7
- Crème caramel, roast plums, blackberries 7
- Warm chocolate tart, popcorn ice cream 8
- Coconut, passion fruit and mango fool, pomegranite 7