

The
GUMSTOOL INN
— at Calcot —

NIBBLES

- Sourdough, Arbequina olive oil, balsamic (SD/G) **3**
Marinated Gordal olives (SD) **4**
Boquerones, smoked sardine, garlic & parsley oil (SD/F) **6.5**
Sliced Iberico ham, 25g (SD) **8**
Iberico ham croquetas, paprika aioli (E/SD/D/G/Mu) **8**

TO START

- Roasted Jerusalem artichoke soup, spiced prune and walnut (SD/V/N) **7**
Severn & Wye smoked salmon, celeriac remoulade, watercress, brown bread (E/SD/S/F/Mu) **8**
Prawn cocktail, gem lettuce, cucumber, tomato, Marie Rose sauce (SD/S/Cr/E) **9**
Twice-baked Cheddar cheese soufflé (G/D/E) **8**
Beetroot and burrata salad, basil pesto, hazelnuts, sherry vinegar (D/SD/S/N) **8**
Lamb faggot, carrot puree, Stornoway black pudding, flaked almonds (G/D/SD/S/N) **8**
Salt & pepper calamari, sweet chilli mayonnaise, lime (G/E/SD/M) **7**
Caesar salad, sourdough crouton, aged parmesan - *starter, main, or main with chicken*
(G/E/F) **7/14/18**

MAIN COURSE

- Calcot fish & chips, crushed peas, tartare sauce, lemon (F/G/S/SD) **16**
Sweet potato & bean curry, onion bhaji, pak choi, spring onion,
cucumber & cashew (N/V) **16**
Slow cooked belly of Wiltshire Pork, mustard mash, caramelised apple,
Stornoway black pudding (D/Mu/SD/S) **20**
Calcot 7oz beef burger, gherkin, mature Cheddar, bacon jam, onion mayonnaise (D/G/E/SD) **16**
8oz Sirloin, skinny fries, béarnaise or peppercorn sauce (D/E/SD/S) **25**
Grilled whole plaice, caper and shallot butter, tender stem broccoli, new potatoes (G/D/F/SD) **20**
Calves liver, pancetta, capers, crispy shallot, watercress, creamy mash (D/SD/S) **18**
Ploughman's – Wiltshire ham, pork pie, Westcomb cheddar, piccalilli,
grilled sourdough (D/G/SD/Mu) **18**

SIDES

- Skinny fries | Ruby beets & salsa verde | Broccoli, aioli & parmesan
Roasted sweet potato & rosemary | **All 4**

Please let the team know of any allergies or intolerances.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts,
(P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans,
(M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard,
(Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin

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CHAMPAGNE & SPARKLING WINE

	125ml	75cl
C1. Prosecco, Itynera, DOC, NV, 11% - Italy	7.50	34
C3. Champagne, Irroy Brut, NV, 12.5% - France	11	59
C8. Taittinger Rosé - France	15	80
C17. Woodchester Cotswold Way Sparkling Wine - England	8.95	49
C18. Woodchester Rosé Brut Sparkling Wine - England	9.95	52

WHITE WINES

	175ml	250ml	75cl
W102. Ardeche Chardonnay, Louis Latour - France	7.75	10.95	32.50
W105. Terres del Noce, Pinot Grigio - Italy	7.25	9.75	29.50
W132. Pieno Sud, IGT, Bianco, Sicily - Italy	6.75	7.75	23.00
W134. Kleinkloof, Chenin Blanc 2018 - S. Africa	6.25	8.75	25.50
W506. Château Lestrille Bordeaux Entre Deux Mers - France	7.95	10.75	31.50
W136. Norton Porteño Sauvignon Blanc - Argentina	7.75	9.75	30.00
W133. Valdemored, Macabeo - Spain			23.50
W139. Beauvignac, Picpoul Pomerol 2015 - France			33.00
W138. Quinta da Lixa, Vihno Verde - Portugal			33.00
W119. Chablis, J-M Brocard - France			47.00

ROSÉ WINES

	175ml	250ml	75cl
W144. Nina, Pinot Grigio Rosé - Italy	6.95	9.25	27.50
W127. Conde Valdemar Rioja Rosé - Spain	7.75	10.50	32.00
W145. Saint-Roch Les Vignes Rose - France			35.50

RED WINES

	175ml	250ml	75cl
R210. Les Templiers, Pinot Noir - France	7.25	10.50	31.50
R212. Chateau Lestrille Bordeaux Superior - France	7.95	11.95	27.50
R242. First Fleet Shiraz - Australia	5.75	7.75	22.50
R243. Villa Rossi, Rubicone IGT, Sangiovese - Italy	6.25	8.25	24.00
R245. Casa Bonita, Malbec - Spain	7.50	9.75	29.00
R218. Mon Roc, Carignan Merlot - France			25.50
R244. Valdemoreda, Tempranillo - Spain			26.00
R248. Mezzacorona, Castel Firmian Merlot - Italy			35.50
R249. Promesa, Rioja - Spain			35.50
R250. Badet Clement, Revelation Pinot Noir - France			37.00

Wines served by the glass are also available as a 125ml measure upon request.
To see our full wine list, please scan the QR code.

