

Walcot House

Sunday, Summer 2024

<i>Think Drink</i>	Bloody Mary <i>Vodka, Walcot Spice Mix, Tomato Juice, Lemon</i>	12
<i>Snacks</i>	Nocerella Olives	5
	Walcot Sourdough Loaf // <i>Whipped Butter, Salted / Nduja / Anchovy, Capers & Herb</i>	7
<i>Starters</i>	Caramelised Fig Tart, Goats Curd, Roasted Hazelnut Dressing v	11.5
	Smoked Cod's Roe, Pommies Anna, Soft Egg, Chives & Paprika	12
	Wiltshire Horn Lamb Belly, Runner Beans, Anchovy Dressing	13
	Burrata, Marinated Isle of Wight Tomatoes, Samphire, Basil, Pangrattatto v	13
	Aged Beef Tartare, White Lake Pecorino, Sourdough Crostini	14
	Hand Dived Scallops, Heritage Cauliflower, Celeriac Puree, Capers & Raisin	17
<i>Roasts</i>	Butternut Squash & Spinach Pithivier, Mushroom Gravy v	20
	Slow Cooked Blythburgh Pork Belly, Baked Apple Sauce	22
	Braised Lamb Shoulder, Mint Salsa Verde	23
	Rare Roast Rump Of Beef, Horseradish	27
	<i>All roasts are served with roast carrot & potatoes, chilli & garlic seasonal greens, cheesy leeks and a Yorkshire pudding. Vegan veg and gravy is available on request.</i>	
<i>Fish</i>	Whole Grilled Plaice, Capers & Lemon Butter	26
<i>Sharers</i>	<i>With a choice of two sides / Please allow for longer cooking & resting times</i>	
	600g Bavette	60
	Cote De Boeuf	10/100g
	Chateaubriand	14/ 100g
	Add Bearnaise / Peppercorn / Cafe De Paris /	2.5
<i>Sides</i>	Skin on Fries	6
	Hand Cut Triple Cooked Chips	6
	Mixed Leaf Salad, Pine Nuts, Pecorino	6

Please make us aware of any allergies or intolerances.

A discretionary 12.5% service charge is added to all bills. 100% of this goes to our lovely team.

OUR KITCHEN, MENU & PRODUCE.

We have a brigade of passionate chefs working collectively to deliver wholesome and hearty dishes.

Our homely, nose to tail approach to cooking keeps sustainability and flavour at the forefront without overcomplicating the menu. All of our meat comes from pasture reared, native breeds that are dry-aged on the bone and prepared just around the corner at our own butchers, Green Street. This way we can be responsible for and assured in the unquestionable quality of the meat we bring from farm to plate. We select our seafood first hand from Brixham market, fresh off of the independent dayboats of Cornwall & Devon. We work closely with small producers around Wiltshire and Somerset to make the most of the wonderful veg locally available to us. Our fresh egg pasta is handcrafted on site every day and baked goods are made daily by Joe, our in-house baker.