

SMALL PLATES

- Freshly Baked Breads** *per person* **5.5**
Willies Apple Cider Vinegar,
Whipped Marmite Butter
[G,M]
- Teriyaki Pork Belly Bites** **7**
Sesame Seeds, Coriander
[G,S,So]
- Sautéé Iberico Chorizo** **6**
Rosemary, Cotswold Cider
[Sd,S]
- Mussel Popcorn** **6**
Lemon Aioli *[E,Mo,So,Mu]*
- A pair of Colchester Oysters** **10**
Sauce Mignonette, Tabasco
[Mo]

SALADS

- Classic Caesar Salad** **10/19**
Chicken, Anchovies, Parmesan,
Gem *[G,F,M,Mu]*
- Vegan Peruvian Superfood Salad** **9/17**
Quinoa, Avocado, Red Pepper,
Jalapeños, Crispy Chickpea,
Basil, Kale, Toasted Seeds *[VE]*
- Nicoise Salad** **12/22**
Tuna Loin, Fine Beans, Cherry
Tomatoes, Soft Boiled Egg,
Olives *[F,E]*

PLANT BASED

- Roasted Cauliflower Steak** **22**
Polenta Chips, Roasted Vine
Tomato, Onion Ring, Herb Butter *[VE,So]*
- Butternut Squash & Sage Ravioli** **11/25**
Hazelnut, Cavolo Nero, Herb Butter Sauce
[N,G,VE]
- Moroccan Spiced Falafel
& Beetroot Burger** **22**
Brioche Bun, Lettuce, Tomato,
Gherkin, Grilled Cheese *[G,VE]*
- Burrella & Courgette** **11/22**
Israeli Cous Cous, Minted Aioli *[G,VE]*
- Wild Mushroom, Spinach
& Truffle Ravioli** **11/25**
Spinach, Sautéed Wild Mushrooms *[G,VE]*

HIDCOTE

BRASSERIE AND GRILL

[BRASSERIE SERVED 12 NOON - 3PM & 6PM - 9PM UNLESS STATED]

FROM THE LAND

Pan Fried Lamb Rump

Carrot Purée, Dauphinoise,
Baby Vegetables,
Red Wine Jus
[C,M,Sd,So] **30**

Slow Roasted Gloucestershire Old Spot Pork Belly & Braised Pig Cheek

Burnt Apple Purée, Sautéed New
Potatoes, Tenderstem Broccoli
[M,S,So,C] **24**

Cotswold Venison Suet Pudding

Buttered Mash Potato,
Seasonal Vegetables, Jus
[G,Sd,M,C] **26**

All of our Meat is sourced from Todenham Farm which is under 8 miles away. Their beef is Aberdeen Angus & South Devon Cattle and is hung and is dry aged for 35 days. Their Pork is Gloucestershire Old Spot & Saddleback.

FROM THE GRILLE

All served with Rocket & Parmesan Salad, Roasted Vine Tomatoes, Onion Ring, Garlic Butter *[M,So]*

8oz Sirloin
29

10oz Ribeye
33

32oz Côte de Boeuf **90**
(to share, includes 2 sides & 2 sauces)

7oz Fillet
40

**14oz Pork
Tomahawk** **26**

8oz Beef Burger

Streaky Bacon, Monterey Jack Cheese, Fries *[M,So,Mu]* **22**

ADD A SAUCE - All 3.50

Green Peppercorn Sauce *[M,C,Sd]*
Cotswold Blue Cheese *[M,Sd]*
Red Wine Jus *[Sd,C]*
Bearnaise *[E,M]*
Chimichurri *[So]*

SIDE DISHES - All 4

Pierre Koffman Fries *[So]*
Triple Cooked Chips *[So]*
Sweet Potato Fries *[So]*
Onion Rings *[So]*
Buttered New Potatoes *[M]*
Collard Greens *[M]*

FROM THE SEA

Newlyn Battered Cod

Triple Cooked Chips,
Tartar Sauce, Crushed Peas
[F,Mu,M,E] **20**

Seafood Linguini

Prawns, Mussels,
Crayfish Tails, Dill, Lemon
[F,E,G,Sd,Mo,So] **18**

Cornish Lemon Sole

Buttered New Potatoes,
Tenderstem Broccoli,
Caper Beurre Noisette
[M,G,So,F] **30**

St Austell Moules Marinière

Frites. Sourdough
[G,Sd,Mo,So,M] **22**

Tandoori Spiced Monkfish

Baby Potatoes, Sea Veg,
Curried Mussel Velouté
[So,F,Sd,M,C] **30**

STARTERS

- Cornish Crab Pannacotta** **12**
Mango, Lime & Chili Crab Salad,
Crostoni, Coriander *[M,Cr,E,G,So]*
- Maple & Fennel Cured Salmon** **13**
Pickled Cucumber, Crème Fraîche
& Chive Sorbet *[F,G,M,Sd]*
- Cheese Soufflé** **13**
24 Month Aged Comté,
Fresh Winter Truffle, Hollandaise
[G,Mu,E,M]
- Chicken Liver Parfait** **10**
Red Onion Marmalade,
Beer Pickles, Toasted Sourdough
[E,G,Sd,So,M]
- French Onion Soup** **9**
Sourdough Rarebit *[G,Mu,Sd,M,So]*
- Steak Tartare** **14**
Crispy Quails Egg, Sourdough
[G,E,So]

SANDWICHES

AVAILABLE 12-5PM

All Served with Fries

- Severn & Wye Smoked Salmon,** **15.5**
Sourdough Granary Bread,
Chive Crème Fraîche
[G,F,M,So]
- Cotswold Chicken Club Sandwich** **14**
Smoked Bacon & Fried Egg,
White Sourdough Bloomer
[G,E,M,So]
- Home Baked Ham & Comté Cheese** **13**
Rarebit, Sourdough White Bloomer
[G,M,Mu,So]
- Fish Finger Sandwich** **13**
Tartar Sauce on Sourdough Granary
[F,G,Mu,M,So]
- Grilled Steak Sandwich** **15.5**
Caramelised Onion,
Frenchie's Mustard, Baguette
[G,Mu,Sd,So]
- Tomato, Mozzarella** **12**
Pesto & Rocket, Baguette
[VE Available] [M,G,V,So]

ALLERGENS - G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya,
Mo-Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide