

SMALL PLATES

Freshly Baked Bread <i>per person</i> Olive Oil & Balsamic Vinegar, Whipped Marmite Butter <i>[G,M,V]</i>	6.5
Teriyaki Pork Belly Bites Nigella Seeds, Coriander <i>[G,So]</i>	8
Sautée Iberico Chorizo <i>[Sd,S]</i>	7
Mussel Popcorn Lemon Aioli <i>[E,Mo,So,Mu]</i>	8
Kalamata & Nocellara Mixed Pitted Olives <i>[VE]</i>	5.5
Crab Arancini <i>[G,E,M,Cr,F,So]</i>	8

SALADS

Classic Caesar Salad Anchovies, Parmesan, Gem <i>[G,F,M,Mu]</i>	8/15
Vegan Peruvian Superfood Salad Quinoa, Avocado, Red Pepper, Jalapeños, Crispy Chickpea, Basil, Kale, Toasted Seeds <i>[C,So,VE]</i>	9/17
Nicoise Salad Tuna Loin, Fine Beans, Cherry Tomatoes, New Potatoes, Soft Boiled Egg, Olives <i>[F,E]</i>	12/24
Add Chicken and Bacon	7
Add Smoked Salmon <i>[F]</i>	9

PLANT BASED

Vegan British Sweet Pea & Mint Mezzaluna Petit Pois, Mint, Vegan Feta <i>[G,VE]</i>	11/25
Vegan Superfood Burger Sourdough Roll, Lettuce, Tomato, Gherkin, Vegan Burger Sauce <i>[G,So,VE]</i>	22
Wild Mushroom, Spinach & Truffle Ravioli Spinach, Sautéed Wild Mushrooms <i>[G,VE]</i>	11/25

HIDCOTE
BRASSERIE AND GRILL

FROM THE LAND

Cotswold Chicken Kiev Greek Salad, Pierre Koffman Fries <i>[G,M,So,E]</i> 26	Slow Roasted Gloucestershire Old Spot Pork Belly Chorizo Creamed Leeks, Tenderstem Broccoli, Crushed Jersey Royals, Red Wine Jus <i>[G,M,C,So,SD]</i> 27	Spiced Duck Breast Dauphinoise Potatoes, Baby Vegetable, Gooseberry Sauce <i>[M,So,SD,C]</i> 32
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FROM THE GRILLE

All steaks served with Watercress, Roasted Vine Tomatoes, Onion Ring, Garlic Butter
[M,So]

8oz Sirloin 35	10oz Ribeye 40	32oz Côte de Boeuf 120 <i>(to share, includes 2 sides & 2 sauces)</i>	6oz Fillet 43	7oz Pavé of Rump 31
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8oz Beef Burger Streaky Bacon, Monterey Jack Cheese, Fries <i>[G,M,So,Mu]</i> 22

ADD A SAUCE

All 3.50

Green Peppercorn Sauce <i>[M,C,Sd]</i>
Cotswold Blue Cheese <i>[M,Sd]</i>
Red Wine Jus <i>[Sd,C]</i>
Bearnaise <i>[E,M]</i>

SIDE DISHES

All 4

Pierre Koffman Fries <i>[So]</i>
Triple Cooked Chips <i>[So]</i>
Sweet Potato Fries <i>[So]</i>
Onion Rings <i>[So]</i>
Buttered New Potatoes <i>[M]</i>
Collard Greens <i>[M]</i>
House Salad <i>[E,M,Sd]</i>

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 [VE] Vegan [GF*i*] Gluten Free Ingredients

STARTERS

Gin Cured Salmon Citrus Salad, Compressed Cucumber, Sour Cream & Chive, Caviar <i>[F,SD]</i>	14
Cornish Crab Panna Cotta Dressed White Crab Meat, Crostini, Baby Gem Lettuce, Pickled Mango <i>[G,M,Cr]</i>	14
Cotswold Cheese Twice Baked Cheese Soufflé Truffled Hollandaise Sauce <i>[G,Mu,E,M,V]</i>	13
Carpaccio of Bresaola 30 Month Aged Parmesan, Crostini, Rocket, Compressed and Grilled Watermelon <i>[G,M]</i>	13
Soup of the Day Fresh Artisan Bread <i>[Ask your server for Allergens]</i>	9
British Heirloom Tomato & Burrata Salad Basil, Crostini <i>[M,G]</i>	12

FROM THE SEA

Newlyn Battered Cod Triple Cooked Chips, Tartar Sauce, Crushed Peas <i>[F,Mu,M,E,So]</i> 20
Seafood Linguini Prawns, Mussels, Squid, Dill, Lemon <i>[Cr,F,E,G,Sd,M,Mo,So]</i> 18
Cornish Lemon Sole Buttered New Potatoes, Tenderstem Broccoli, Caper Beurré Noisette <i>[M,So,F]</i> 30
St Austell Moules Marinère Frites. Sourdough <i>[G,Sd,Mo,So,M]</i> 22
Pan Fried Stone Bass Gnocchi, Sea Herbs, Buttermilk Caviar Sauce <i>[M,G,F,E]</i> 30

— H I D C O T E —
BRASSERIE AND GRILL