

HIDCOTE

LUNCH MENU

SERVED 12 NOON TILL 4PM

SANDWICHES

Tuna Melt (<i>Panini</i>)	15
Tuna, Cheddar, Red Onion, Lettuce, Peppers, Fries [G,M,F,E]	
Posh Fish & Chips (<i>Burger Bun</i>)	14
Batter Cod, Potato Rosti, Crushed Peas & Tartar Sauce, Fries [F,E,M,G,So,Mu]	
Italian Chicken (<i>Focaccia</i>)	15
Chargrilled Chicken, Salami, Pesto, Mascarpone, Tomato, Fries [G,N,M,So]	
Lamb Kofta Flatbread (<i>Wrap</i>)	17
Lamb Kofta, Pickled Red Onion, Chili, Minted Yoghurt, Coriander, Fries [G,M,So]	
Reuben Melt (<i>Panini</i>)	16
Sauerkraut, Pastrami, Swiss Cheese, Pickle, Fries [M,G,SD,So]	
Smoked Salmon Sandwich (<i>Granary</i>)	16
Chive Crème Fraîche, Frisse Lettuce, Cucumber, Fries [G,F,M,So]	
Coronation Chicken (<i>Focaccia</i>)	16
Coronation Chicken, Mild Curried Mayo, Raisins, Fresh Cucumber, Lollo Rosso, Mango Chutney, Fries [G,M,E,So]	
Egg Mayonnaise (<i>White Bloomer</i>)	13
Crushed Free Range Eggs, Mayonnaise, Vine Tomato & Rocket Fries [G,M,E,So]	

MAINS

Classic Chicken Ceasar Salad	S 10 / M 19
Bacon, Anchovies, Parmesan, Gem [G,F,F,E]	
Ravioli of the Day	S 11 / M 25
Please ask your server for todays choice.	
Peruvian Superfood Salad	S 9 / M 17
Crispy Chickpea, Smashed Avocado, Seeds [C,So,Ve]	
Seafood Linguine	18
Prawn, Mussel, Squid, Creamy Sauce [G,F,Cr,Mo,M,E]	
½ kg or 1kg of St Austell Moules Marinère	18/34
Frites, Sourdough [G,Sd,Mo,So,M]	
Newlyn Battered Cod	20
Triple Cooked Chips, Tartar Sauce, Crushed Peas [GF,i,F,Mu,M,E,So]	
8oz Beef Burger	22
Monterey Jack, Smoked Streaky Bacon, Baby Gem, Tomato, Pickle, Big Mac Sauce, Fries [G,M,E,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 [V] Vegetarian [VE] Vegan [GF,i] Gluten Free Ingredients [*] Can be made Vegetarian

— H I D C O T E —
BRASSERIE AND GRILL