

HIDCOTE

BRASSERIE AND GRILL

STARTERS

Ham Hock Croquette	13
Grain Mustard Emulsion, Pickled Apple, Air Dried Ham <i>[G,E,SD]</i>	
Half Shell Scallop	8 each
Chilli, Lemon and Garlic Butter, Pickled Daikon, Grilled Lime <i>[Mo,M,SD]</i>	
Twice Baked Cheese Soufflé	13
Pickled Walnut, Watercress <i>[M,E,N,SD]</i>	
Maple & Fennel Cured Salmon	14
Soured Cream and Chives, Blini, Fennel <i>[F,M,G]</i>	
Soup of the Day	9
Fresh Bread, Butter <i>[Ask your server for Allergens]</i>	
Winter Mushroom Risotto	11
Truffle, Aged Parmesan, Pickled Walnut <i>[N,M]</i>	

SALADS & PASTA

Classic Chicken Ceasar Salad	10/19
Bacon, Anchovies, Parmesan, Gem Lettuce <i>[F,M,E,G]</i>	
Oxford Blue, Pecan and Winter Leaves	17
Yogurt and Maple Dressing, Fennel <i>[M,N]</i>	
Venison Ragu Parpedelle	18
Pecorino, Parsley Pistou <i>[G,M,E,SD]</i>	
Seafood Linguini	18
Prawns, Mussels, Squid, White Wine, Shallots, Garlic <i>[G,E,SD,Mo,Cr]</i>	

FROM THE LAND

Hot Honey Glazed Gressingham Duck	Truffle Stuffed Cotswold Chicken Breast	24 Hour Slow & Low Smoked & Braised Local Short Rib
Celeriac fondant, Baby Beets, Celeriac Purée, Beetroot Ketchup, Cavallo Nero <i>[M,SD,C]</i>	Dauphinoise Potato, Hen of the woods, mushroom sauce, baby spinach <i>[M]</i>	Charred Hispi Cabbage, Beef Fat Mash, Bourguignon Sauce, Crispy Onions <i>[M,SD,G,C]</i>
31	28	34
<hr/>		
Miso Glazed Hispi Cabbage		
Butterbean Mash, Sesame Dressing, Seaweed Salt, Crispy Leaves <i>[So,E,G,SD,S]</i>		
24		

FROM THE GRILLE

All steaks served with hen of the woods mushroom, onion ring, garlic, parsley and miso butter

8oz Sirloin	6oz Fillet	10oz Ribeye
35	43	40

8oz Beef Burger	Red Pepper & Quinoa Superfood Burger
Streaky Bacon, Monterey Jack Cheese, Fries <i>[G,M,So,Mu]</i>	Skin on Fries, Cheese, Burger Sauce <i>[VE,G]</i>
22	18

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>
Onion Rings <i>[GFi,So]</i>
Buttered New Potatoes <i>[M]</i>
Collard Greens <i>[M]</i>
House Salad <i>[E,M,Sd]</i>

FROM THE SEA

Newlyn Battered Cod
Triple Cooked Chips, Crushed Minted Peas, Tartare Sauce, Lemon Wedge *[F,Mu,E,SD]*

20

Cornish Lemon Sole
Buttered New Potatoes, Tenderstem Broccoli, Caper Beurre Noisette *[F,M,SD]*

32

Roasted Monkfish
Braised Fennel, Crab Beurre Blanc, Sea Herbs *[F,M,Cr,SD]*

34

DESSERTS

Hot Chocolate Fondant	12
Morello Cherry, Pistachio Ice Cream <i>[G,N,M,E]</i>	
Passionfruit Baked Alaska	9
Coconut and Lime <i>[G,M,E]</i>	
British Cheese Selection	18
Celery, Grapes, Chutney, Quince, Biscuits <i>[G,M,E,C]</i>	
Affogato	7.5
Vanilla Gelato, Espresso, Biscotti <i>[G,M,N]</i>	
Banana and Rum Tarte Tatin to Share	20
Vanilla Ice Cream, Don Papa Rum Flambe <i>[M,E,G]</i>	
Ice Cream Selection	2.5 per scoop
Ask for todays flavours <i>[Ask your server for Allergens]</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 [V] Vegetarian [VE] Vegan [GF] Gluten Free Ingredients [*] Can be made Plant Based