

HIDCOTE

BRASSERIE AND GRILL

STARTERS

- Ham Hock Croquette** 13
Grain Mustard Emulsion, Pickled Apple, Air Dried Ham [G,E,Mu,SD]
- Moules Marinière** 12
Warm Stout Foam, Treacle Bread [Mo,G,M,E,Sd,C]
- Warm Salad of Roasted Baby Vegetables** 13
Hummus, Vadouvan Dressing, Pickled Shallot, Crispy Chickpeas [S,SD]
- Cornish Gurnard Escabeche** 14
Lime Crème Fraîche, Compressed Fennel [F,Sd,M]
- Soup of the Day** 9
Fresh Bread, Butter
[Ask your server for Allergens]

FROM THE SEA

- Newlyn Battered Cod** 20
Triple Cooked Chips, Crushed Minted Peas, Tartare Sauce, Lemon Wedge [F,Mu,E,SD]
- Seafood Linguini** 18
Prawns, Mussels, Squid, White Wine, Shallots, Garlic [G,E,SD,M,Mo,Cr]
- Roasted Stone Bass** 34
Yellow Curry, Sea Herbs, Baby Vegetables [F,M,Sd]

FROM THE LAND

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| <p>Garlic and Rosemary Roasted Chicken
Truffle and Parmesan Fries, Caesar Dressed Gem Lettuce
[M,E,F,Mu] 28</p> | <p>Confit Pork Belly
Fruit Pig Black Pudding, Charred Purple Sprouting, Cauliflower Purée, Cockle, Cauliflower & Apple Dressing, Hawkstone Cider Sauce
[M,G,SD,C,Mo] 34</p> | <p>Rhubarb Hoisin Glazed Duck
Compressed Cucumber, Spring Onion, Pak Choi, Spiced Carrot
[So,C,Sd,M,Se] 31</p> |
| <p>Maitaki Mushroom Ragu
Potato Gnocchi, Baby Leek, Winchcombe Cheddar [G,M,V] 24</p> | | |

HOUSE COCKTAILS

All 15

- Passionfruit Martini**
Vodka, Passoa, Vanilla Syrup, Lime Juice, Passionfruit Purée, Prosecco
- Amaretto Sour**
Amaretto, Sugar Syrup, Lemon Juice, Angostura Bitters, Aquafaba
- Gin Bramble**
Dry Gin, Crème de Mure, Lime Juice, Sugar Syrup
- Old Fashioned**
Kentucky Bourbon, Angostura Bitters, Cherry Juice, Maraschino Cherries, Orange

FROM THE GRILLE

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

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| 6oz Fillet
43 | Chef's choice of market cut
£market price | 10oz Ribeye
40 |
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| <p>8oz Beef Burger
Streaky Bacon, Monterey Jack Cheese, Fries
[G,M,So,Mu] 22</p> | <p>Red Pepper & Quinoa Superfood Burger
Skin on Fries, Cheese, Burger Sauce
[VE,G] 18</p> |
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ADD A SAUCE

All 3.50

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

SIDE DISHES

All 4

- Pierre Koffman Fries [So]
Triple Cooked Chips [So]
Onion Rings [GF,So]
Buttered New Potatoes [M]
Greens [M]
House Salad [Sd]

DESSERTS

- Morello Cherry Mousse** 12
65% Single Origin Chocolate Cremeux, Kirsch Cherries, Chocolate Sorbet
[N,M,E]
- Rhubarb & Custard Panna Cotta** 9
Poached Yorkshire Rhubarb, Ginger Crumble, Rhubarb Sorbet. [E,M,G]
- Banbury Cake** 9
Oxford blue, Port Reduction, Pickled Walnut [G,M,E,N,SD]
- Affogato** 7.5
Vanilla Gelato, Espresso, Biscotti
[G,M,N]
- Sticky Toffee Pudding** 10
Candied Pecans, Banana Ice Cream, Toffee Sauce [G,M,E,N]
- Ice Cream Selection** 2.5 per scoop
Ask for todays flavours
[Ask your server for Allergens]

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



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