

HIDCOTE

LUNCH MENU

SERVED 12 NOON TILL 3PM

SANDWICHES

Soup of the Day	9
Fresh Bread, Butter <i>[Ask your server for Allergens]</i>	
Tuna Melt (Panini)	15
Tuna, Cheddar, Red Onion, Mixed baby leaf, Fries <i>[G,M,F,E]</i>	
Cheese and Ham Toastie (Granary)	15
Slow Cooked Cotswold Ham, Extra Mature Cheddar, Fries <i>[M,G,SD,So]</i>	
Smoked Salmon Sandwich (Granary)	16
Chive Crème Fraîche, Lettuce, Fries <i>[G,F,M,So]</i>	
Coronation Chicken (Focaccia)	16
Coronation Chicken, Mild Curried Mayo, Raisins, Mixed Baby Leaf, Mango Chutney, Fries <i>[G,M,E,So]</i>	
Egg Mayonnaise (White Bloomer)	13
Crushed Free Range Eggs, Mayonnaise, Baby Watercress Fries <i>[G,M,E,So]</i>	

MAINS

Classic Chicken Ceasar Salad	S 10 / M 19
Bacon, Anchovies, Parmesan, Gem <i>[G,F,E]</i>	
Heritage Tomato Salad	16
Burrata, Lemon Dressing, Parsley Pistou, Bitter summer leaves, Elderflower <i>[M, Sd]</i>	
Seafood Linguine	18
Prawn, Mussel, Squid, Creamy Sauce <i>[G,F,Cr,Mo,M,E]</i>	
8oz Beef Burger	22
Monterey Jack, Smoked Streaky Bacon, Baby Gem, Tomato, Pickle, Big Mac Sauce, Fries <i>[G,M,E,So]</i>	
Red Pepper & Quinoa Superfood Burger	18
Skin on Fries, Cheese, Burger Sauce <i>[VE,G]</i>	
Newlyn Battered Cod	20
Triple Cooked Chips, Crushed Minted Peas, Tartare Sauce, Lemon Wedge <i>[F, Mu, E, SD]</i>	

SIDE DISHES

All 4

Pierre Koffman Fries <i>[So]</i>	Greens <i>[M]</i>
Triple Cooked Chips <i>[So]</i>	House Salad <i>[E,M,Sd]</i>
Onion Rings <i>[GF,i,So]</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 Vegetarian



← HIDCOTE →
BRASSERIE AND GRILL