

HIDCOTE

À LA CARTE

3 COURSES - £62.50PP | 2 COURSES £50PP

STARTERS

Warm Salad of Grilled Baby Vegetables

Hummus, vadouvan dressing, apple, spiced chick peas *[Se,Mu,Sd]*

Cured & Torched Chalk Stream Trout

Buttermilk, dill, and caviar sauce, cucumber, pickled radish *[F,M,Mo,G,Sd]*

Soy Braised Pork Terrine

Ssamjang, pickled daikon, gem lettuce *[M,F,Sd]*

Moules Marinière

Stout foam, treacle bread *[Mo,M,E,G]*

Grilled Evesham Asparagus

Air dried Yorkshire ham, poached egg, hollandaise *[M,E,Sd]*

MAINS

Lamb Rump and Pressed Belly Skewer

Lamb fat hasselback potatoes, wild garlic, tenderstem, mint sauce *[C,M]*

Pan Seared Stone Bass

Yellow curry, Thai dressed baby vegetables, sea herbs *[F,M,C,Se]*

Confit Pork Belly

Pickled cauliflower, black pudding, cockle dressing, cider jus *[Cr,M,C]*

Maitake Mushroom Ragu

Potato gnocchi, baby leek, Baron Bigod *[G,M]*

Ras el Hanout Duck Breast

Spiced carrots, labneh, dukkah *[M,N,C,Se]*

DESSERTS

Pistachio Frangipane Tart

Amoretto and sour cherry ripple ice cream *[G,M,E,N]*

Affogato

Vanilla gelato, biscotti, espresso *[M,E,N]*

Lemon and Ricotta Cheesecake

Lemon curd, strawberry sorbet, white chocolate *[G,M,E]*

Peanut Butter Parfait

Banana ice cream, chocolate cremeux, peanut brittle *[G,M,E,N]*

Banbury Cake

Oxford Blue, pickled walnut, port reduction *[G,Sd,M,N,E]*

All prices include VAT. A discretionary 10% service charge will be added to your bill.

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

— H I D C O T E —