

HIDCOTE

SET MENU

3 COURSES - £50PP | 2 COURSES £40PP

STARTERS

Butternut Squash Soup

Spiced yogurt, barley cracker *[G,M]*

Chicken Liver Parfait

Red onion marmalade, toasted brioche *[M,Sd,G]*

Smoked Mackerel Rilette

Compressed cucumber, Granny Smith, caviar *[F,M,Mo,G,Sd]*



MAINS

Confit Duck Leg

Braised gem lettuce, peas, bacon, green peppercorn jus *[M,Sd]*

Ballotine of Spring Cabbage

Charred baby leeks, miso and garlic butter, pickled lemon, crispy kale *[M,G,So]*

Pan Seared Market Fish

Buttermilk & caviar sauce, Nori sautéed potatoes, sea herbs *[Mo,M,F]*

Cotswold Chicken Supreme

Evesham asparagus, potato fondant, chicken butter sauce *[C,M,Sd]*



DESSERTS

Sticky Toffee Pudding

Banana ice cream, candied pecans, toffee sauce *[M,G,E,N]*

Strawberries and Cream Pannacotta

Wild strawberry sorbet, strawberry salsa *[M,G]*

Cheese and Biscuits

Wyfe of Bath, Baron Bigod and Oxford Blue, homemade chutney,
sourdough crackers *[M,Sd,G]*

UPGRADE TO OUR À LA CARTE MENU FOR £15

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

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