

HIDCOTE

SET MENU

3 COURSES - £50PP | 2 COURSES £40PP

STARTERS

Courgette and Basil Soup

Lemon and herb ricotta, parsley pistou [G,M]

Chicken Liver Parfait

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

Smoked Mackerel Rillettes

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



MAINS

Confit Duck Leg

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

Feta Salsa Stuffed Roasted Butternut Squash

Chilli, garlic, and lemon butter beans, cucumber, spring onion, pomegranate, mint, roasted almonds [M,N]

Pan Seared Market Fish

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

Cotswold Chicken Supreme

Fondant potato, baby courgette, Romesco, chicken sauce [N,M,C]



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

— H I D C O T E —