

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]

Pan Seared Scallop

Sweetcorn and pancetta fricasse, roasted chicken jus, scallop roe dashi [Mo,M,C,Sd]

Heritage Tomato Risotto

Fine herbs, Isle of Wight tomatoes, lemon dressing [M,Sd]

MAINS

Local Venison Fillet

Celeriac fondant, braised red cabbage, quince, port jus [C,M,Sd]

Cornish Brill

Kohlrabi, smoked mussels, sea herbs, mussels velouté, buttered new potatoes [Mo,M,F]

Cotswold Pork Fillet

Black pudding, pancetta, roasted cauliflower, greens, charred apple purée,
cider jus [M,C,G]

Maitake Mushroom Ragu

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

Dry Aged Duck Breast

Potato rosti, braised fennel, heritage baby beets, blackberries [C,M]

DESSERTS

Pistachio Frangipane Tart

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

Affogato

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

Baron Bigod Mille Feuille

Spiced ginger cake, pear sorbet [M,G,E]

Single Origin Chocolate Mess

58% chocolate cremeux, miso caramel, white and dark chocolate crumbles,
honeycomb, milk ice cream [G,M,N,So]

'Peach Melba' Arctic Roll

Blood peach sorbet, madagascan vanilla parfait, baked peach [G,M,E]

All prices include VAT. A discretionary 12.5% 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 [GFi] Gluten Free Ingredients [*] Can be made Vegetarian

— H I D C O T E —