

HIDCOTE

SET MENU

3 COURSES - £50PP | 2 COURSES £40PP

STARTERS

Pea & Mint Veloute

Herb ricotta, pearl barley crisp *[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]*

Pan Roast Chicken Supreme

Fondant potato, creamed leeks, Maitake mushroom, Albufera sauce *[M,C]*



DESSERTS

Sticky Toffee Pudding

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

Frozen Banana Parfait

Chocolate crèmeux, peanut crumble, salted caramel ice cream *[M,E,P]*

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 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 [GF] Gluten Free Ingredients [*] Can be made Vegetarian

— H I D C O T E —