

# Hidcote

## À La Carte

3 Courses - £62.50pp | 2 Courses £50pp

## Starters

### Gin Cured Chalk Stream Trout

Tartare Dressing, Lemon Tonic Gel, Scraps *[F, Sd, G, So]*

### Pan Seared Scallop

Charred Corn, Pancetta Fricassee, Roasted Chicken Jus, Pork Puffs *[Mo, M]*

### Jerusalem Artichoke Risotto

Oxford Blue, Pickled Walnut, Artichoke Crisps *[M, N, G]*

### Chicken Liver Parfait

Red Onion Marmalade, Toasted Brioche *[G, M, Sd]*

### Warm Salad Of Grilled Autumn Vegetables

Hummus, Vadouvan Dressing, Granny Smith *[Se, Mu, Sd]*

### Smoked Mackerel Pâté

Compressed Cucumber, Granny Smith *[G, M, F]*

### Chicken Thigh And Stornoway Black Pudding Terrine

Smoked Chilli Jelly, Bitter Leaves, Sourdough Toasts *[G, Sd]*



## Mains

### Local Venison Fillet

Braised Red Cabbage, Venison Ragu, Celeriac Fondant, Beetroot Ketchup *[C, M, Sd]*

### Cotswold Pork Fillet

Black Pudding, Roasted Cauliflower, Savoy Cabbage, Charred Apple *[G, M, C]*

### Maitake Mushroom Ragu

Potato Gnocchi, Baron Bigod, Baby Leek *[M, G]*

### Dry Aged Duck Breast

Potato Rosti, Braised Fennel, Heritage Baby Beets, Pickled Blackberries *[M, C, Sd]*

### Cornish Brill

Smoked Mussels, Coastal Vegetables, Mussel Velouté, Baby Leek *[Mo, M, C]*

### Cornfed Chicken Supreme

Fondant Potato, Creamed Leeks, Grilled Hen Of The Woods, Albufera Sauce *[M, C, Sd]*

### Rump Of Beef

Smoked Bone Marrow Mash, Crushed Carrot And Parsnip, Bordelaise Sauce *[C, M, Sd]*

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

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## Desserts

### **Bramley Apple And Blackberry Crumble**

Star Anise Ice Cream, [G,M,E,]

### **Single Origin Chocolate Mess**

68% Chocolate Cremeux, Miso Caramel, Chocolate And Honeycomb Crumble, Milk Ice Cream [M,E,N,So]

### **‘Peach Melba’ Arctic Roll**

Blood Peach Sorbet, Madagascan Vanilla Parfait, Baked Peach [G,M,E]

### **British Cheese Selection**

Wyfe Of Bath, Oxford Blue, Baron Bigod, Sourdough Crackers, Chutney [M,Sd,G]

### **Affogato**

Vanilla Gelato, Biscotti, Espresso [G,M,E,N]

### **Sticky Toffee Pudding**

Toffee Sauce, Banana Ice Cream, Candied Pecan

### **Baron Bigod Mille Feuille**

Ginger Bread Crisp, Pear Sorbet, Pear And Ginger Gel

## Cocktails

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### **Espresso Martini**

Vodka, Tia Maria, Espresso, Vanilla Syrup

### **Cosmo 75**

Vodka, Cointreau, Lime Juice, Cranberry Juice, Prosecco

### **Amaretto Sour**

Amaretto, Lemon Juice, Angostura Bitters, Aquafaba, Sugar Syrup

### **Old Fashioned**

Kentucky Bourbon, Angostura Bitters, Sugar Syrup, Maraschino Cherries, Orange Peel

### **Gin Bramble**

Dry Gin, Lime Juice, Crème De Mure, Sugar Syrup

## Hot Drinks

|                        |              |                          |              |
|------------------------|--------------|--------------------------|--------------|
| <b>Single Espresso</b> | <b>£3.25</b> | <b>Latte</b>             | <b>£4.35</b> |
| <b>Double Espresso</b> | <b>£4.75</b> | <b>Cappuccino</b>        | <b>£4.35</b> |
| <b>Americano</b>       | <b>£4.35</b> | <b>Selection Of Teas</b> | <b>£3.85</b> |
| <b>Flat White</b>      | <b>£4.35</b> |                          |              |

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