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, C]*

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 & Stornoway Black Pudding Terrine
Smoked Chilli Jelly, Bitter Leaves, Sourdough Toasts *[G, Sd]*

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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]*

Pan Fried Monkfish
Coastal Vegetables, Saffron Potatoes, Rouille, Fennel *[F, M, C, E]*

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 [GFi] 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]*

Cotswolds Cream Tart
Mascarpone ice cream, Espresso & Cotswolds Whisky *[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 [G, M, E, N]

Baron Bigod Mille Feuille
Ginger Bread Crisp, Pear Sorbet, Pear & Ginger Gel [G, M, E]

Cocktails

£15 Each

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

Single Espresso	**£3.25**	**Latte**	**£4.35**
Double Espresso	**£4.75**	**Cappuccino**	**£4.35**
Americano	**£4.35**	**Selection Of Teas**	**£3.85**
Flat White	**£4.35**		

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