

SMALL PLATES

- Freshly Baked Breads** *per person* **5.5**
Olive Oil & Balsamic Vinegar,
Whipped Marmite Butter
[G,M,V]
- Teriyaki Pork Belly Bites** **7**
Sesame Seeds, Coriander
[G,S,So]
- Sauté Iberico Chorizo** **6**
[Sd,S]
- Mussel Popcorn** **6**
Lemon Aioli *[E,Mo,So,Mu]*
- Kalamata & Nocellara Mixed
Pitted Olives** **5.5** *[VE]*

SALADS

- Classic Caesar Salad** **8/15**
Anchovies, Parmesan, Gem
[G,F,M,Mu]
- Vegan Peruvian Superfood Salad** **9/17**
Quinoa, Avocado, Red Pepper,
Jalapeños, Crispy Chickpea,
Basil, Kale, Toasted Seeds *[C,So,VE]*
- Cobb Salad** **9/17**
Mixed Leaves, Sweetcorn, Blue cheese,
Avocado, Cherry Tomato, Toasted
Pecans, Poached Egg *[E,Mu,Sd]*
- Add Chicken and Bacon** **7**
- Add Smoked Salmon** **9**

PLANT BASED

- Roasted Cauliflower Steak** **22**
Polenta Chips, Roasted Vine
Tomato, Onion Ring, Herb Butter
[VE,So]
- Butternut Squash & Sage Ravioli** **11/25**
Hazelnut, Cavolo Nero, Herb Butter Sauce
[N,G,VE]
- Moroccan Spiced Falafel
& Beetroot Burger** **22**
Brioche Bun, Lettuce, Tomato,
Gherkin, Grilled Cheese *[G,VE]*
- Wild Mushroom, Spinach
& Truffle Ravioli** **11/25**
Spinach, Sautéed Wild Mushrooms
[G,VE]

HIDCOTE

BRASSERIE AND GRILL

[BRASSERIE SERVED 12 NOON - 3PM & 6PM - 9PM UNLESS STATED]

FROM THE LAND

**Cotswold Farm Chicken
Breast stuffed with Tarragon
& Chicken Mousseline,**
Carrot Purée, Dauphinoise,
Baby Vegetables, Red Wine Jus
[C,M,Sd,So] **25**

**Cotswold Venison
Suet Pudding**
Buttered Mash Potato,
Seasonal Vegetables, Jus
[G,Sd,M,C] **28**

**Slow Roasted Gloucestershire
Old Spot Pork Belly &
Braised Pig Cheek**
Burnt Apple Purée, Sautéed New
Potatoes, Tenderstem Broccoli
[M,So,C] **26**

All of our Meat is sourced from Todenham Farm which is under 8 miles away. Their beef is Aberdeen Angus & South Devon Cattle and is hung and is dry aged for 35 days. Their Pork is Gloucestershire Old Spot & Saddleback.

FROM THE GRILLE

All steaks served with Watercress, Roasted Vine Tomatoes, Onion Ring, Garlic Butter *[M,So]*

8oz Sirloin	10oz Ribeye	32oz Côte de Boeuf	120	6oz Fillet	7oz Pavé of Rump
35	40	<i>(to share, includes 2 sides & 2 sauces)</i>		43	31

8oz Beef Burger

Streaky Bacon, Monterey Jack Cheese, Fries *[M,So,Mu]* **22**

ADD A SAUCE - All 3.50

- Green Peppercorn Sauce *[M,C,Sd]*
- Cotswold Blue Cheese *[M,Sd]*
- Red Wine Jus *[Sd,C]*
- Bearnaise *[E,M]*
- Chimichurri *[So]*

SIDE DISHES - All 4

- Pierre Koffman Fries *[So]*
- Triple Cooked Chips *[So]*
- Sweet Potato Fries *[So]*
- Onion Rings *[So]*
- Buttered New Potatoes *[M]*
- Collard Greens *[M]*
- House Salad *[E,M,Sd]*

FROM THE SEA

Newlyn Battered Cod
Triple Cooked Chips,
Tartar Sauce, Crushed Peas
[F,Mu,M,E] **20**

Seafood Linguini
Prawns, Mussels, Squid,
Dill, Lemon
[Cr,F,E,G,Sd,M,Mo,So] **18**

Cornish Lemon Sole
Buttered New Potatoes,
Tenderstem Broccoli,
Caper Beurre Noisette
[M,So,F] **30**

**St Austell Moules
Marinière**
Frites. Sourdough
[G,Sd,Mo,So,M] **22**

Tandoori Spiced Monkfish
Baby Potatoes, Sea Veg,
Curried Mussel Velouté
[So,F,Sd,M,C] **30**

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

STARTERS

- Pan Fried Scallops** **16**
Confit Lemon & Honey Chicken Wing,
Celeriac, Apple, Hazelnut *[G,M,Mo,N,So]*
- Smoked Mackerel Fillet** **14**
Tomato & Chili Salsa, Burnt Lemon Gel,
Tomato Consommé *[F,So]*
- Cotswold Cheese Twice Baked
Cheese Soufflé** **13**
Truffled Mornay Sauce *[G,Mu,E,M,V]*
- Chicken Liver Parfait** **10**
Red Onion Marmalade,
Beer Pickles, Toasted Sourdough
[E,G,Sd,So,M]
- Soup of the Day** **9**
Fresh Artisan Bread
[Ask your server for Allergens]
- Steak Tartare** **14**
Crispy Quails Egg, Sourdough
[G,E,So]

SANDWICHES

AVAILABLE 12-5PM

Served on your choice of White or Multigrain
Bloomer Bread unless stated.
All served with Fries.

- Severn & Wye Smoked Salmon** **15.5**
Chive Crème Fraîche, Cucumber,
Rocket *[G,F,M,So]*
- Cotswold Chicken Club Sandwich** **16**
Smoked Bacon, Fried Egg,
Gem Lettuce, Tomato *[G,E,M,So]*
- Home Baked Ham & Cheese** **13**
Rocket, Mustard Mayo
[G,M,Mu,So]
- Fish Finger Sandwich** **13**
Tartar Sauce
[F,G,Mu,M,So]
- Grilled Steak Baguette** **18**
Caramelised Onion,
Frenchie's Mustard
[G,Mu,Sd,So]
- Tomato & Mozzarella Baguette** **12**
Pesto, Rocket
[VE Available] [M,G,V,So]

← HIDCOTE →
BRASSERIE AND GRILL