



HIDCOTE

VALENTINE'S MENU

£58 PER PERSON



TO START

Confit Rabbit Croquette

Curry Emulsion, Mango Salsa, Mango & Vanilla Ketchup

Cotswold Fried Mushroom

Hen of the Woods Mushroom, Sriracha Mayo, Lime

Fruit De Mer (To Share)

Frito Misto with Confit Garlic Aioli,
Tempura Oyster with Sweet Chilli Sauce, Smoked Salmon with Soured Cream & Chive,
Argentine Red Prawns with Garlic Chilli and Lemon Butter

Goat's Cheese Mousse

Figs, Candied Pecans, Pickled Fennel



TO FOLLOW

Tornados Rossini

Charred Tenderstem, Bordelaise Sauce, Beef Fat Mash

Salmon Encroute (To Share)

Citrus & Caviar Beurre Blanc, New Potatoes Greens

Mushroom Pithivier

Jerusalem Artichoke, Truffled Mushroom Sauce

Cornfed Chicken

Pearl Barley, Fricassee of Sweetcorn & Pancetta



TO FINISH

Passion Fruit Mousse Cake

Yogurt Sorbet, White Chocolate

Banbury Cake

Oxford Blue, Port Reduction, Pickled Walnut

Pink Lady Apple Tarte Tatin (To Share)

Vanilla Bean Ice Cream

Maple Syrup Parfait

Poached Pear, Pear Sorbet, Granola

— H I D C O T E —
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