

# HIDCOTE BRASSERIE AND GRILL

## STARTERS

<b>Ham Hock Croquette</b>	13
Grain Mustard Emulsion, Pickled Apple, Air Dried Ham	[G,E,Mu,SD]
<b>Half Shell Scallop</b>	8 each
Chilli, Lemon and Garlic Butter, Pickled Daikon, Grilled Lime	[Mo,M,SD]
<b>Twice Baked Cheese Soufflé</b>	13
Pickled Walnut, Watercress	[G,M,E,N,SD]
<b>Maple &amp; Fennel Cured Salmon</b>	14
Soured Cream and Chives, Blini, Fennel	[G,F,M]
<b>Soup of the Day</b>	9
Fresh Bread, Butter	[Ask your server for Allergens]
<b>Muhammara Flat Bread</b>	9
Burrata, Fennel, Parsley, Pistou	[N,M,G]

## SALADS & PASTA

<b>Classic Chicken Ceasar Salad</b>	10/19
Bacon, Anchovies, Parmesan, Gem Lettuce	[F,M,E,G]
<b>Oxford Blue, Pecan and Winter Leaves</b>	17
Pickled Pear, Yogurt and Maple Dressing, Fennel	[M,N]
<b>Venison Ragu Paredelle</b>	18
Pecorino, Parsley Pistou	[G,M,E,SD]
<b>Seafood Linguini</b>	18
Prawns, Mussels, Squid, White Wine, Shallots, Garlic	[G,E,SD,M,Mo,M,Cr]

## FROM THE LAND

<b>Glazed Gressingham Duck</b>	31
Celeriac Fondant, Baby Beets, Celeriac Purée, Beetroot Ketchup, Cavallo Nero	[M,SD,C]
<b>24 Hour Slow &amp; Low Smoked &amp; Braised Local Short Rib</b>	34
Charred Hispi Cabbage, Beef Fat Mash, Bourguignon Sauce, Crispy Onions	[M,SD,G,C]
<b>Truffle Stuffed Cotswold Chicken Breast</b>	28
Dauphinoise Potato, Hen of the Woods, Mushroom Sauce, Baby Spinach	[M]
<b>Glazed Hen of the Woods</b>	
Truffle Custard, Pickled Walnut, Pearl Barley, Cavallo Nero	
[So,E,G,SD,V] 24	

## FROM THE GRILLE

All steaks served with hen of the woods mushroom, onion ring, garlic, parsley and miso butter

<b>8oz Sirloin</b>	<b>6oz Fillet</b>	<b>10oz Ribeye</b>
35	43	40

### 8oz Beef Burger

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

### Red Pepper & Quinoa Superfood Burger

Skin on Fries, Cheese, Burger Sauce  
[VE,G] 18

## 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]

## SIDE DISHES

### All 4

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

## 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 Plant Based

## FROM THE SEA

<b>Newlyn Battered Cod</b>	20
Triple Cooked Chips, Crushed Minted Peas, Tartare Sauce, Lemon Wedge	[F,Mu,E,SD]
<b>Cornish Lemon Sole</b>	32
Buttered New Potatoes, Tenderstem Broccoli, Caper Beurre Noisette	[F,M,SD]
<b>Market Fish</b>	34
Braised Fennel, Crab Beurre Blanc, Sea Herbs	[F,M,Cr,SD]

## DESSERTS

<b>Hot Chocolate Fondant</b>	12
Morello Cherry, Pistachio Ice Cream	[N,M,E]
<b>Passionfruit Baked Alaska</b>	9
Coconut and Lime	[G,M,E]
<b>Banbury Cake</b>	9
Oxford blue, Port Reduction, Pickled Walnut	[G,M,E,N]
<b>Affogato</b>	7.5
Vanilla Gelato, Espresso, Biscotti	[G,M,N]
<b>Banana and Rum Tarte Tatin to Share</b>	18
Vanilla Ice Cream, Don Papa Rum Flambe	[M,E,G]
<b>Sticky Toffee Pudding</b>	10
Candied Pecans, Vanilla Ice Cream, Toffee Sauce	[G,M,E,N]
<b>Ice Cream Selection</b>	2.5 per scoop
Ask for todays flavours	
[Ask your server for Allergens]	

← HIDCOTE →  
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