

STARTERS

Ham Hock Croquette13

Grain Mustard Emulsion, Pickled Apple, Air Dried Ham *[G,E,Mu,SD]*

Half Shell Scallop8 each

Chilli, Lemon and Garlic Butter, Pickled Daikon, Grilled Lime *[Mo,M,SD]*

Twice Baked Cheese Soufflé13

Pickled Walnut, Watercress *[G,M,E,N,SD]*

Maple & Fennel Cured Salmon14

Soured Cream and Chives, Blini, Fennel *[G,F,M]*

Soup of the Day9

Fresh Bread, Butter *[Ask your server for Allergens]*

Muhammara Flat Bread9

Burrata, Fennel, Parsley, Pistou *[N,M,G]*

SALADS & PASTA

Classic Chicken Ceasar Salad10/19

Bacon, Anchovies, Parmesan, Gem Lettuce *[F,M,E,G]*

Oxford Blue, Pecan and Winter Leaves17

Pickled Pear, Yogurt and Maple Dressing, Fennel *[M,N]*

Venison Ragu Parpedelle18

Pecorino, Parsley Pistou *[G,M,E,SD]*

Seafood Linguini18

Prawns, Mussels, Squid, White Wine, Shallots, Garlic *[G,E,SD,M,Mo,M,Cr]*

HIDCOTE

BRASSERIE AND GRILL

FROM THE LAND

Glazed Gressingham Duck31

Celeriac Fondant, Baby Beets, Celeriac Purée, Beetroot Ketchup, Cavallo Nero *[M,SD,C]*

24 Hour Slow & Low Smoked & Braised Local Short Rib34

Charred Hispi Cabbage, Beef Fat Mash, Bourguignon Sauce, Crispy Onions *[M,SD,G,C]*

Truffle Stuffed Cotswold Chicken Breast28

Dauphinoise Potato, Hen of the Woods, Mushroom Sauce, Baby Spinach *[M]*

Glazed Hen of the Woods24

Truffle Custard, Pickled Walnut, Pearl Barley, Cavalo Nero *[So,E,G,SD,V]*

FROM THE GRILLE

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

8oz Sirloin35

6oz Fillet43

10oz Ribeye40

8oz Beef Burger22

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

Red Pepper & Quinoa Superfood Burger18

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

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 [GF] Gluten Free Ingredients [\*] Can be made Plant Based

FROM THE SEA

Newlyn Battered Cod20

Triple Cooked Chips, Crushed Minted Peas, Tartare Sauce, Lemon Wedge *[F,Mu,E,SD]*

Cornish Lemon Sole32

Buttered New Potatoes, Tenderstem Broccoli, Caper Beurre Noisette *[F,M,SD]*

Market Fish34

Braised Fennel, Crab Beurre Blanc, Sea Herbs *[F,M,Cr,SD]*

DESSERTS

Hot Chocolate Fondant12

Morello Cherry, Pistachio Ice Cream *[N,M,E]*

Passionfruit Baked Alaska9

Coconut and Lime *[G,M,E]*

Banbury Cake9

Oxford blue, Port Reduction, Pickled Walnut *[G,M,E,N]*

Affogato7.5

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

Banana and Rum Tarte Tatin to Share18

Vanilla Ice Cream, Don Papa Rum Flambe *[M,E,G]*

Sticky Toffee Pudding10

Candied Pecans, Vanilla Ice Cream, Toffee Sauce *[G,M,E,N]*

Ice Cream Selection2.5 per scoop

Ask for todays flavours *[Ask your server for Allergens]*

—HIDCOTE—  
*BRASSERIE AND GRILL*