

HIDCOTE

LUNCH MENU

SERVED 12 NOON TILL 3PM

SANDWICHES

Soup of the Day	9
Fresh Bread, Butter <i>[Ask your server for Allergens]</i>	
Tuna Melt <i>(Panini)</i>	15
Tuna, Cheddar, Red Onion, Lettuce, Peppers, Fries <i>[G,M,F,E]</i>	
Reuben Melt <i>(Panini)</i>	16
Sauerkraut, Pastrami, Swiss Cheese, Pickle, Fries <i>[M,G,SD,So]</i>	
Smoked Salmon Sandwich <i>(Granary)</i>	16
Chive Crème Fraîche, Frisse Lettuce, Cucumber, Fries <i>[G,F,M,So]</i>	
Coronation Chicken <i>(Focaccia)</i>	16
Coronation Chicken, Mild Curried Mayo, Raisins, Fresh Cucumber, Lollo Rosso, Mango Chutney, Fries <i>[G,M,E,So]</i>	
Egg Mayonnaise <i>(White Bloomer)</i>	13
Crushed Free Range Eggs, Mayonnaise, Vine Tomato, Rocket, Fries <i>[G,M,E,So]</i>	

MAINS

Classic Chicken Ceasar Salad	S 10 / M 19
Bacon, Anchovies, Parmesan, Gem <i>[G,F,E]</i>	
Oxford Blue, Pecan and Winter Leaves	17
Pickled Pear, Yogurt and Maple Dressing, Fennel <i>[M,N]</i>	
Seafood Linguine	18
Prawn, Mussel, Squid, Creamy Sauce <i>[G,F,Cr,Mo,M,E]</i>	
8oz Beef Burger	22
Monterey Jack, Smoked Streaky Bacon, Baby Gem, Tomato, Pickle, Big Mac Sauce, Fries <i>[G,M,E,So]</i>	
Red Pepper & Quinoa Superfood Burger	18
Skin on Fries, Cheese, Burger Sauce <i>[VE,G]</i>	

SIDE DISHES

All 4

Pierre Koffman Fries <i>[So]</i>	Greens <i>[M]</i>
Triple Cooked Chips <i>[So]</i>	House Salad <i>[E,M,Sd]</i>
Onion Rings <i>[GF,i,So]</i>	

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*i*] Gluten Free Ingredients [*] Can be made Vegetarian

— H I D C O T E —
BRASSERIE AND GRILL