

HIDCOTE BRASSERIE AND GRILL

STARTERS

Ham Hock Croquette	13
Grain Mustard Emulsion, Pickled Apple, Air Dried Ham [G,E,Mu,SD]	
Chargrilled Argentinian Red Prawns (4)	15
Garlic, Chilli, and Lemon Butter, Pickled Daikon, Grilled Lime [Cr,M,SD]	
Twice Baked Cheese Soufflé	13
Pickled Walnut, Watercress [G,M,E,N,SD]	
Maple & Fennel Cured Salmon	14
Soured Cream and Chives, Blini, Fennel [G,F,M]	
Soup of the Day	9
Fresh Bread, Butter	
[Ask your server for Allergens]	

HOUSE COCKTAILS

ALL 14.50

Espresso Martini	
Vodka, Tia Maria, Espresso	
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Clover Club	
Gin, Dry Vermouth, Raspberry Purée, Lime Juice Aquafaba	
.....	
Amarillo	
Tequila Reposado, Amaretto, Espresso, Salt, Orane Zest	
.....	
Old Fashioned	
Kentucky Bourbon, Angostura Bitters, Cherry Juice, Maraschino Cherries, Orange	

FROM THE LAND

Red Wine Braised Beef Cheek Parmesan Polenta, Charred Tenderstem, Sauce Robert, Crispy Onions [M,SD,G,C]	34
Garlic and Rosemary Roasted Chicken Truffle and Parmesan Fries, Caesar Dressed Gem Lettuce [M,E,F,Mu]	28
Glazed Gressingham Duck Celeriac Fondant, Baby Beets, Celeriac Purée, Beetroot Ketchup, Cavallo Nero [M,SD,C]	31

Glazed Hen of the Woods
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

6oz Fillet 43 **Chef's choice of market cut** £market price **10oz Ribeye** 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]
- 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

Newlyn Battered Cod	20
Triple Cooked Chips, Crushed Minted Peas, Tartare Sauce, Lemon Wedge [F,Mu,E,SD]	
Seafood Linguini	18
Prawns, Mussels, Squid, White Wine, Shallots, Garlic [G,E,SD,M,Mo,M,Cr]	
Market Fish	34
Braised Fennel, Crab Beurre Blanc, Sea Herbs [F,M,Cr,SD]	

DESSERTS

Morello Cherry Mousse	12
65% Single Origin Chocolate Cremeux, Kirsch Cherries, Chocolate Sorbet [N,M,E]	
Yuzu Mousse Cake	10
Milk Ice Cream, White Chocolate [G,M,E]	
Banbury Cake	9
Oxford blue, Port Reduction, Pickled Walnut [G,M,E,N]	
Affogato	7.5
Vanilla Gelato, Espresso, Biscotti [G,M,N]	
Sticky Toffee Pudding	10
Candied Pecans, Banana Ice Cream, Toffee Sauce [G,M,E,N]	
Ice Cream Selection	2.5 per scoop
Ask for todays flavours	
[Ask your server for Allergens]	

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