

STARTERS

Ham Hock Croquette

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

13

Chargrilled Argentinian Red Prawns (4)

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

15

Twice Baked Cheese Soufflé

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

13

Maple & Fennel Cured Salmon

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

14

Soup of the Day

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

9

HOUSE COCKTAILS

All 14.50

Espresso Martini

Vodka, Tia Maria, Espresso

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

HIDCOTE

BRASSERIE AND GRILL

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, Cavalo 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

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

20

Seafood Linguini

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

18

Market Fish

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

34

DESSERTS

Morello Cherry Mousse

65% Single Origin Chocolate Cremeux, Kirsch Cherries, Chocolate Sorbet *[N,M,E]*

12

Yuzu Mousse Cake

Milk Ice Cream, White Chocolate *[G,M,E]*

10

Banbury Cake

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

9

Affogato

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

7.5

Sticky Toffee Pudding

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

10

Ice Cream Selection

2.5 per scoop

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



— HIDCOTE —
BRASSERIE AND GRILL