

## SMALL PLATES

- Freshly Baked Breads** *per person* **5.5**  
Olive Oil & Balsamic Vinegar,  
Whipped Marmite Butter  
*[G,M,V]*
- Teriyaki Pork Belly Bites** **7**  
Sesame Seeds, Coriander *[G,S,So]*
- Sautéed Iberico Chorizo** *[Sd,S]* **6**
- Mussel Popcorn** **6**  
Lemon Aioli *[E,Mo,So,Mu]*
- Kalamata & Nocellara Mixed  
Pitted Olives** *[VE]* **5.5**
- Crab Arancini** *[G,E,M,Cr,F,So]* **8**

## SALADS

- Classic Caesar Salad** **8/15**  
Anchovies, Parmesan, Gem  
*[G,F,M,Mu]*
- Vegan Peruvian Superfood Salad** **9/17**  
Quinoa, Avocado, Red Pepper,  
Jalapeños, Crispy Chickpea,  
Basil, Kale, Toasted Seeds *[C,So,VE]*
- Cobb Salad** **9/17**  
Mixed Leaves, Sweetcorn, Blue cheese,  
Avocado, Cherry Tomato, Toasted  
Pecans, Poached Egg *[E,Mu,Sd]*
- Add Chicken and Bacon** **7**
- Add Smoked Salmon** *[F]* **9**

## PLANT BASED

- Roasted Cauliflower Steak** **22**  
Polenta Chips, Roasted Vine  
Tomato, Onion Ring, Herb Butter  
*[VE,So]*
- Butternut Squash & Sage Ravioli** **11/25**  
Hazelnut, Cavolo Nero, Herb Butter Sauce  
*[N,G,VE]*
- Moroccan Spiced Falafel  
& Beetroot Burger** **22**  
Brioche Bun, Lettuce, Tomato,  
Gherkin, Grilled Cheese *[G,VE]*
- Wild Mushroom, Spinach  
& Truffle Ravioli** **11/25**  
Spinach, Sautéed Wild Mushrooms  
*[G,VE]*

# HIDCOTE

## BRASSERIE AND GRILL

### FROM THE LAND

**Cotswold Farm Chicken  
Breast stuffed with Tarragon  
& Chicken Mousseline,**  
Carrot Purée, Dauphinoise,  
Baby Vegetables, Red Wine Jus  
*[C,M,Sd,So]* **25**

**Duo of Cotswold Venison**  
Venison Loin, Celeriac Fondant,  
Tenderstem Venison Ragu  
& Pistachio Tart  
*[G,N,M,So,Su]* **32**

**Slow Roasted Gloucestershire  
Old Spot Pork Belly &  
Braised Pig Cheek**  
Burnt Apple Purée, Sautéed New  
Potatoes, Tenderstem Broccoli  
*[M,So,C]* **26**

### FROM THE GRILLE

All steaks served with Watercress, Roasted Vine Tomatoes, Onion Ring, Garlic Butter  
*[M,So]*

<b>8oz Sirloin</b>	<b>10oz Ribeye</b>	<b>32oz Côte de Boeuf</b>	<b>120</b>	<b>6oz Fillet</b>	<b>7oz Pavé of Rump</b>
<b>35</b>	<b>40</b>	<i>(to share, includes 2 sides &amp; 2 sauces)</i>		<b>43</b>	<b>31</b>

#### 8oz Beef Burger

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

### 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]*

Chimichurri *[So]*

### SIDE DISHES

All 4

Pierre Koffman Fries *[So]*

Triple Cooked Chips *[So]*

Sweet Potato Fries *[So]*

Onion Rings *[So]*

Buttered New Potatoes *[M]*

Collard Greens *[M]*

House Salad *[E,M,Sd]*

## STARTERS

- Gin Cured Salmon** **14**  
Citrus Salad, Compressed Cucumber,  
Caviar *[F,SD]*
- Coronation Crab Crumpet** **15**  
Cornish Crab, Mango, Sultana  
*[G,M,E,So,SD,Cr,F]*
- Cotswold Cheese Twice Baked  
Cheese Soufflé** **13**  
Truffled Mornay Sauce *[G,Mu,E,M,V]*
- Ham Hock Terrine** **10**  
Feta, Pea & Broad Bean Salad,  
Crostini *[G,M,Mu,So]*
- Soup of the Day**  
Fresh Artisan Bread **9**  
*[Ask your server for Allergens]*
- Steak Tartare** **14**  
Crispy Quails Egg, Sourdough  
*[G,E,So]*

## FROM THE SEA

- Newlyn Battered Cod**  
Triple Cooked Chips, Tartar Sauce,  
Crushed Peas *[F,Mu,M,E]* **20**
- Seafood Linguini**  
Prawns, Mussels, Squid, Dill, Lemon  
*[Cr,F,E,G,Sd,M,Mo,So]* **18**
- Cornish Lemon Sole**  
Buttered New Potatoes,  
Tenderstem Broccoli,  
Caper Beurre Noisette  
*[M,So,F]* **30**
- St Austell Moules Marinère**  
Frites. Sourdough  
*[G,Sd,Mo,So,M]* **22**
- Tandoori Spiced Monkfish**  
Baby Potatoes, Sea Veg,  
Curried Mussel Velouté  
*[So,F,Sd,M,C]* **30**

### 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

← HIDCOTE →  
*BRASSERIE AND GRILL*