



ALLERGY
MENU

Three Counties Menu

Chicken Liver Parfait 11
Strawberry, White Chocolate, Sourdough



Westlands Tomato 12
Burrata, Lovage, Pinenuts

Spiced Chicken Skewers 12
Yoghurt, Mint, Pickled Onion, Pomegranate

TO START
Sourdough 5
Roasted Yeast Butter

Soup of the Day 8



Salt & Pepper Squid 11
Squid Ink Mayonnaise, Coriander

Mushroom Crumpet 11
Egg Yolk, Black Garlic & Mushroom Sauce

Smoked Salmon 12
Nori, Wasabi, Soy, Lotus Root Crisps

Goats Cheese & Onion Tart 11
Endive, Walnuts, Figs

SIDES

Triple Cooked Chips 5
*Add Truffle & Parmesan 2

Skin On Fries 5
*Add Truffle & Parmesan 2

Mashed Potato 5
Crispy Potato, Chives

Buttered Greens 6
Pickled Shallots

BBQ Leeks 6
Burnt Butter, Hazelnuts

Loaded Hash browns 6
Bacon, Spring Onion, Miso

Classic Caesar 5
Anchovies, Croutons, Parmesan

Sunday Roast
Sunday 12:00-15:30

Please ask your server about our Sunday lunch specials.

Lunchtime set menu
2 Courses 25, 3 courses 29

All items highlighted with  are included

Monday – Saturday 12:00-15:00

TO FOLLOW

Herb Fed Lamb 32
Rump, Belly, Shepherd's pie,
English Peas, Wild Garlic

Chicken Schnitzel 23
Confit Tomato and Basil

Cumberland Sausage & Mash 19
Roasted Onion Gravy



Roasted Cornish Monkfish 28
Courgette, Bok Choi,
Thai Green Curry Sauce

Market Fish 23
New Potato, Spinach, Tomato
& Caper Butter Sauce



Haddock & Chips 19
Beer Batter, Triple Cooked Chips, Tartare
Sauce

Gnocchetti 22 V
Sundried Tomato Sauce, Basil, Olive, Feta



Hogarth's' Burger 19
English Wagyu & Brisket Patty, Cheese, Onion,
Bacon, Pickle & Spicy Mayo, Fries

Chateaubriand For Two 90
Watercress Salad, Beef Fat Onion,
Triple Cooked Chips & Peppercorn Sauce

280g Hereford Beef Ribeye Steak 38
Watercress Salad, Beef Fat Onion,
Triple Cooked Chips & Peppercorn Sauce

250g Hereford Beef Sirloin Steak 35
Watercress Salad, Beef Fat Onion,
Triple Cooked Chips & Peppercorn Sauce

Pork Cutlet 28
Burnt Apple, Pickled Mustard Seed, Madeira

Vegan Burger 19 VE
Chilli Mayo, Fried Onions, Tomato,
Pickle, Gherkin, Skin on Fries

Roasted Butternut Squash Salad 16
Mixed Leaf, Feta, Pinenuts,
Radish, Toasted Seeds
Add Chicken 8

Pan Fried Whole Sole 29
Brown Shrimp & Lemon Butter Sauce

SOMETHING SWEET

Lemon Sticky Toffee Pudding 10
Butterscotch Sauce, Lemon Marmalade,
Vanilla Ice cream



Valrhona 62% Chocolate Crèmeux 12 VE
Exotic Fruits, Buckwheat, Mango Sorbet

Selection Of English Cheeses 13
Crackers, Hogarth's Apple Chutney

Ice Cream Selection
2 Scoops 6, 3 scoops 9
Vanilla, Chocolate, Strawberry

Madagascan Vanilla Crème Brulee 12
Blueberry, Oats, Cream Cheese

Blackberry & Sherry Trifle 11
Yoghurt Custard, Vanilla Cream



A discretionary optional service charge of 10% will be added to your bill of which 100% is distributed amongst all staff members.
Hogarth's Hotels pays all its staff above the National Minimum Wage & the majority above National Living Wage

For allergies and dietary requirements please speak to our restaurant team who will be delighted to assist.
We run an open kitchen and cannot guarantee that products will be free from allergens.