



Three Counties Menu

WHILE YOU WAIT....

- | | |
|---|--|
| Charcuterie Board - 15.50
Sliced meats, Shipton Mill Breads, marinated olives, cream cheese stuffed peppers | Korean fried chicken wings - 6.50
Gochujang honey glaze, spring onions, toasted sesame seeds |
| Selection of freshly baked Shipton Mill breads - 5.95
Truffle, pecorino & black pepper butter - V | Curried rice crackers - 5.50 V
Lime yoghurt |
| Cream cheese stuffed peppers - 5.50 V | Citrus marinated olives - 5.50 VE |

STARTERS

- Homemade soup of the day - 9.50**
Served with freshly baked Shipton mill bread V/VE
(please ask your server for vegan option)
- Gin & dill cured salmon gravadlax - 12**
Compressed & pickled cucumber, crisp radish, lemon crème fraiche, wasabi emulsion, rye bread
- Cheese brûlée toast - 11.50**
Smoked cheese curd, poached plum chutney, seeded crumb
- Pan seared scallops - 14**
Roquefort & bacon sauce, honey & parsley gastrique
- Maple glazed smoked duck - 12**
Pea puree, crispy shallots, tarragon emulsion, quail's egg, curried rice cracker

MAINS

- Orchard fed jerk pork belly - 26**
Rice & pea bon-bon, sweetcorn puree, charred sweetcorn, red pepper & pineapple salsa
- Pan-seared Worcester chicken breast - 26**
Thyme dauphinoise, mushroom ketchup, buttered greens, squash, sage crisp, chicken sauce
- Roasted miso salmon fillet- 26.50**
Charred pak choi, roasted spiced cauliflower puree, saffron potatoes, toasted sesame
- 28 Day Aged Hereford beef 10oz Sirloin steak - 34**
- Hereford beef 8oz fillet steak - 39.50**
Both served with cherry vine tomatoes, garlic & herb portobello mushroom & triple cooked chips
- Add Garlic king prawns - 8**
Add sauce - 4
Peppercorn, red wine jus
- Worcestershire Way beer battered fish & chips - 21.50**
Mushy peas, tartare sauce, chips
Add bread and butter - 1
- Homemade Hogarth's beef burger - 21.50**
Crispy onions, lettuce, beef tomato, smoked crispy bacon, paprika aioli, skin on stealth fries
Add cheddar cheese - 1 Add onion rings - 2.50
- Hogarth's summer allotment salad - 15.50**
Black beans, spinach, feta, mango, avocado, heritage tomato, cucumber, radish, lime & herb dressing V
- Grilled romaine Caesar salad - 14**
Shaved pecorino, garlic croutons, Caesar dressing V
- Top your salads with...**
Soy & honey chicken breast - 7.50 Garlic king prawns - 8 Salmon - 8

PLANT-BASED & VEGETARIAN

STARTERS

- Tofu cream sesame mille-feuille - 10.50**
Soy caramel, yuzu gel, pickled radish salad VE
- Burrata - 10.50**
Gin compressed apricots, focaccia crumble, burnt honey, lemon verbena oil V

MAINS

- Rosemary roasted cauliflower - 19.50**
quinoa with spiced tahini, pomegranate & almond, charred greens, mint yoghurt VE
- Homemade spiced bean burger - 19**
Brioche-style bun, lettuce, beef tomato, vegan mayo, red pepper sweet chilli sauce, stealth fries VE
- Creamy mushroom polenta - 19.50**
Caramelised onions, wild mushrooms, sundried tomatoes, roasted chickpeas, charred flatbread VE
- Hogarth's summer allotment salad - 15.50**
Black beans, spinach, vegan feta, mango, avocado, heritage tomato, cucumber, radish, herbs, lime & herb dressing VE

SOMETHING SWEET

- Ice creams & sorbets - 9.50**
Selection of Hogarth's ice-creams & fruit sorbets VE
- Strawberry cream - 11.50**
Elderflower strawberries, cucumber & mint gel, mint granita, pimm's syrup VE

SIDES

- Parsley buttered new potatoes - 6.50**
- Garlic roasted greens - 7.50**
- Hogarth's allotment garden salad - 5.50**
- Pak choi, miso glaze, toasted sesame seeds - 7.50**
- Stealth fries - 5**
- Triple cooked chips - 6**
- Truffle & parmesan stealth fries - 7.50**
- Homemade onion rings - 5.50**
- Garlic king prawns - 8**

SOMETHING SWEET

- Vanilla, cherry & apricot layer cake - 11.50**
Poached apricot, sponge, cherry cremeux, apricot jelly, apricot & cherry sorbet
- Almond & coconut parfait - 11.50**
Almond sponge, coconut cremeux, coconut crumble, salted white chocolate & caramel fudge

- Stone Manor cheese board - 14**
Selection of cheeses: Stinking bishop, Yarg, Blacksticks blue and white ash coated goat's cheese, seasonal chutney, quince jelly, artisan crackers, grapes

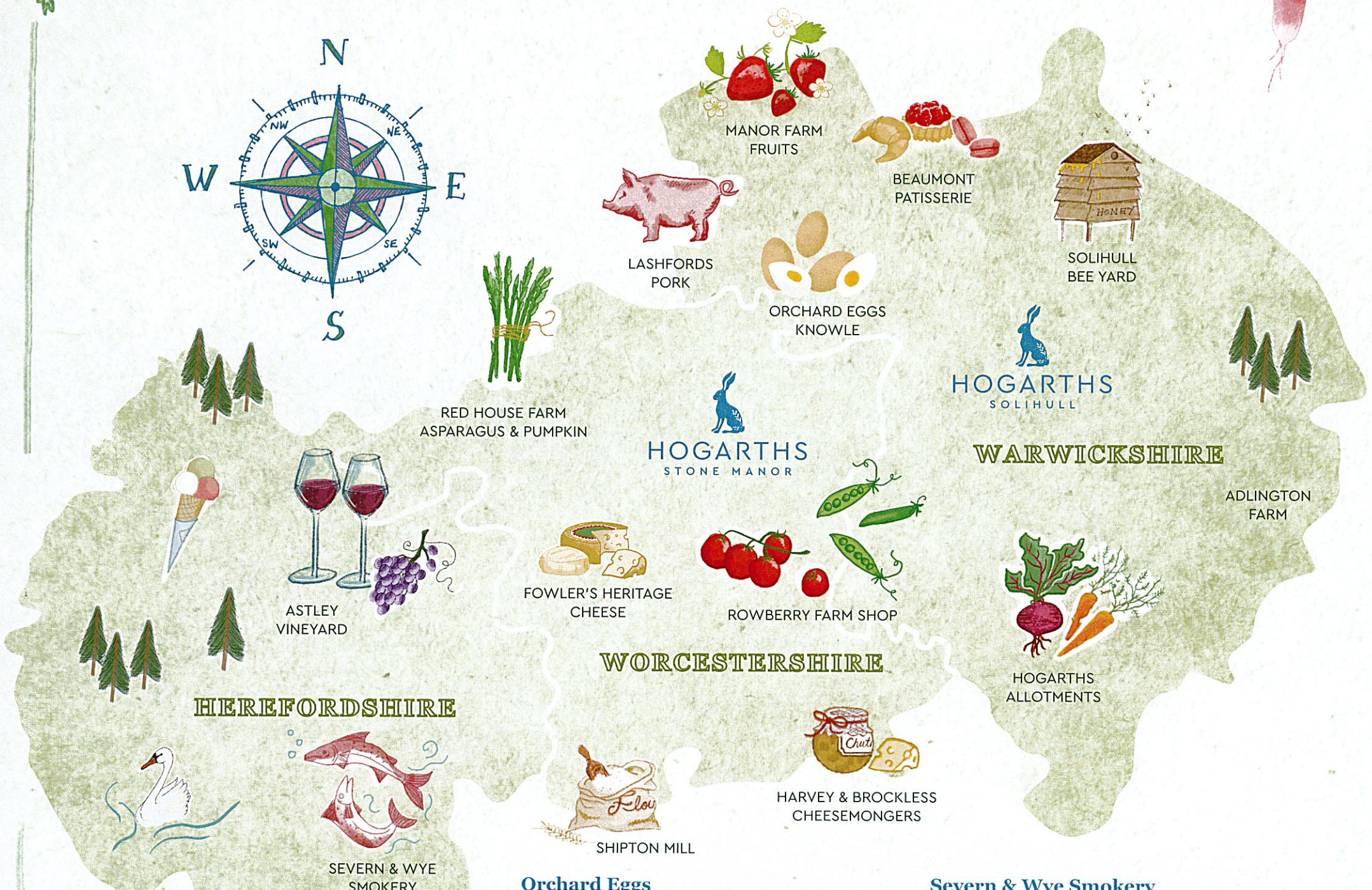
- Strawberry cream - 11.50**
Elderflower strawberries, cucumber & mint gel, mint granita, pimm's syrup VE
- Peanut butter choux - 11.50**
peanut butter & chocolate mousse, salted caramel ganache, candied peanut crumb

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, with the majority paid above the 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.

Where our food comes from

In the kitchens and behind the bar our approach at Hogarths is guided by the seasons and the British produce we can source. We are proud to partner with some fabulous local suppliers, who, like us, hold the same values for great honest produce that is both seasonal and full of flavour. We're careful in what we select and curate and we think this helps our food truly sing.



Shipton Mill

The high quality grain ground at Shipton Mill provides flours that are unsurpassed in texture and flavour. The mill has built a well-earned reputation among professional, artisan and home-bakers all over the country.

Manor Farm Fruits

The delicious fruit grown by the Clarke family is of the highest quality, flavour and appearance. We are sure you'll agree that the mouth-wateringly sweet taste of English strawberries just can't be beaten!

Fowlers Heritage Cheese

Established in 1670, fourteen generations of the Fowlers family have run this wonderful dairy. They produce exceptional cheeses predominantly using traditional methods.

Harvey & Brockless Cheesemonger

Creators of the largest collection of British farmhouse cheeses in the UK – a company with a passion for fine produce.

Red House Farm

Locally grown asparagus and pumpkins that pack a real flavour punch.

Orchard Eggs

We love the eggs that come from Orchard Eggs - whether it's for baking or as a key ingredient in our dishes we think they are really tasty. The hens are free to express natural behaviour and enjoy foraging in a field and hedgerow environment.

Lashfords

Lashfords are proud to make the finest quality products to century old recipes. They, and us, believe this can only be achieved by sourcing the best ingredients, freshly mixed.

Beaumont Patisserie

A small family run bakery using flour milled from Shipton Mill in Tetbury, Gloucestershire

Solihull Bee Yard

Bee Yard honey is produced in Shirley, Solihull. The suburban apiary is based near local green spaces and woodland. The super bees gather the wide variety of pollen and nectar through the Spring and Summer months creating the most delicious honey.

Severn & Wye Smokery

The Cook family have run the Severn & Wye Smokery for over 40 years. With a focus on traditional smoking techniques they produce delicious fish that we are proud to use across our menus.

Hogarth's Organic Vegetable Allotment

These beautiful gardens provide the main stay of our seasonal British vegetables. Our Head Gardener is passionate about growing and is a great source of knowledge when it comes to knowing what grows best and when.

Astley Vineyard

One of the oldest commercial vineyards in the UK, Astley Vineyard was established in the lush Severn Valley in Worcestershire in 1971.

Rowberry Farm Shop

This local farm shop loves to support local farmers and sell the best quality produce from the area.

Adlington Farm

For three generations Adlington Farm have specialised in farming outstanding quality turkey and poultry. Known for their succulence and flavour we are thrilled to use their birds throughout our menus.