



Three Counties Menu

TO START

Chicken Liver Parfait £11.00 
Burnt Orange, White Chocolate, Sourdough

Smoked Burrata £12.00
Chilli & Tomato Ponzu, Spring Onion, Sesame

Spicy Crab Cake £14.00
Cucumber Salsa, Rocket Pesto

Sourdough £5.00
Roasted Yeast Butter

Soup Of The Day £8.00 

Salt & Pepper Squid £11.00
Squid Ink Mayonnaise, Coriander

Mushroom Crumpet £11.00
Egg Yolk, Black Garlic & Mushroom Sauce

Beetroot Cured Salmon £12.00
Pickled Cucumber, Yoghurt & Dill

Waldorf Salad £9.00
Stilton Colston Basset, Rehydrated Raisins, Walnuts

SIDES

Triple Cooked Chips £5.00
*Add Truffle & Parmesan £2.00

Skin On Fries £5.00
*Add Truffle & Parmesan £2.00

Maple Glazed Pumpkin £5.00
Feta, Seeds

Green Beans £6.00
Pickled Shallots

Charred Hispi Cabbage £5.00
Blue Cheese, Sorrel, Almond

Loaded Hashbrown £5.50
Bacon, Spring Onion, Miso

Classic Ceasar Wedge £5.00
Anchovies, Crotons, Parmesan

TO FOLLOW

Herb Fed Lamb £30.00
Rump, Belly, Shepherd's pie, Broccoli,
Madeira Sauce

Confit Gressingham Duck Leg £22.00
English Chorizo & White Bean Cassoulet

Whole Lemon Sole £29.00
Brown Shrimp & Lemon Butter Sauce

Cumberland Sausage & Mash £19.00 
Roasted Onion Gravy

Pan Fried Fillet of Cod £24.00
New Potato, Celeriac, Bourguignon Sauce

Market Fish £22.00 
Braised Fennel, Fennel Jam & Lobster
Bisque

Roasted Venison Loin £30.00
Beetroot, Elderberry, Savoy Cabbage,
Crispy Potato Terrine, Red Wine Sauce

Hogarth's' Burger £21.00
English Wagyu & Brisket Patty, Cheese, Onion,
Bacon, Pickle & Spicy Mayo, Fries


280g Hereford Beef Rump Steak £34.00
Watercress Salad, Beef Fat Onion,
Triple Cooked Chips & Peppercorn Sauce

250g Hereford Beef Sirloin Steak £35.00
Watercress Salad, Beef Fat Onion,
Triple Cooked Chips & Peppercorn Sauce

Vegan Burger £18.00 VE
Chilli Mayo, Fried Onions, Tomato,
Pickle, Gherkin, Skin on Fries

Butternut Squash & Ricotta Agnolotti V £11/22
Sage, Truffle, Hazelnut

Allotment Vegetable Salad £16.00 V
Mixed Leaf, Beetroot, Crispy Chickpeas, Pickled
Fennel & Lemon Dressing
Add Halloumi £6.00

Wild Mushroom Risotto £19.00 V 
BBQ King Oyster Mushroom, Tarragon &
Spenwood Cheese

Haddock & Chips £20.00
Beer Batter, Triple Cooked Chips, Tartare Sauce

Sunday Roast Sunday 12:00-15:30

Roast Sirloin of Beef £26.00
Roast Potatoes, Seasonal Vegetables, Yorkshire
Pudding

Roasted Chicken Breast £22.00
Stuffing, Roast Potatoes, Seasonal Vegetables

Roast Pork Loin £25.00
Crackling, Roast Potatoes, Seasonal Vegetables

Sides - Cauliflower cheese £4.50

Lunchtime set menu
2 Courses £25.00 3 courses £29.00

All items highlighted with  are included in the offering

Monday – Saturday 12:00-15:00

SOMETHING SWEET


Chocolate Guinness Cake £12.00
Hot Fudge Sauce, Malt ice cream

Chocolate Cremeux £12.00 VE
Mixed berries, Blackcurrant sorbet

Heritage Carrot Cake £11.00 
Cream cheese, Buckwheat, Coconut & dill Sorbet

Selection Of English Cheeses £13.00
Crackers, Hogarth's Apple Chutney

Madagascan Vanilla Crème Brulee £12.00
Poached pear, Lemon Sorrel, Olive oil, Bergamot

Bread And Butter Pudding £10.00 
Toffee apple. Caramel chocolate. Vanilla custard

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.