





Three Counties Menu

WHILE YOU WAIT ...

Spiced Nuts £4.00

Sourdough 'Ampers&nd' Butter £5.00

TO START

Wye Valley Asparagus £10.00 Goat's Curd, Sauce Gribiche, Sourdough Crisps

Soup Of the Day £8.00 Crème Fraiche, Old Winchester Croquettes Potted Shrimp Tart £12.00 Leeks, Kohlrabi, Herbs

Salmon Pastrami £12.00 Spiced Tomato Relish, Dill, Toasted Rye

SIDES

Olives £4.00

Chicken Liver Parfait £10.00

Green Tomato Chutney, Toasted Sourdough

Barbecued Hereford Brisket £12.00

Smoked Mayonnaise, Mushroom Jam, Tarragon

Triple Cooked Chips £5.00 Skin On Fries £5.00 Pink Fir Potatoes, Herb Butter £6.00 Purple Sprouting Broccoli, Crispy Chilli £6.00 Side Salad £5.00 Glazed Heritage Carrots £6.00

PRIX FIXE MENU 2 Courses £29.00 3 Courses £34.00

TO START

Soup of the Day Crème Fraiche, Old Winchester Croquettes

Chicken Liver Parfait Green Tomato Chutney, Toasted Sourdough

TO FOLLOW

Roast Chicken Breast

Parsley Risotto, Pancetta, Mushroom, Tarragon, **Sweet and Sour Tomatoes**

Market Fish

Warm Tartare sauce, Spinach, Pink Fir Potatoes

Roasted Cauliflower

Parsley Risotto, Mushroom, **Sweet and Sour Tomatoes**

SOMETHING SWEET

Valrhona Chocolate Tart

Vanilla Ice Cream

Baked Yogurt

Blood Orange, Caramelised White Chocolate, Ginger

> Monday - Saturday 12:00-2:30 Monday - Friday 18:00-19:00

TO FOLLOW

Aubrey Allen English Wagyu & Brisket Burger £21.00 Spicy Mayo, Bacon, Fried Onions, Cheese, Tomato, Pickle, Skin on Fries

Pork Chop £27.00

Creamed Spinach, Crosnes, Café de Paris Butter

Aubrey Allen 28-Day Aged Sirloin £38.00 Confit Onion, Onion Ketchup, Watercress Salad, Triple Cooked Chips

Pie Of the Week £19.00

Buttered Mash, Seasonal Greens (Please Allow 25 Minutes)

Barbecued Quail £29.00

Creamed Potato, Chasseur Sauce

Shetland Mussels £26.00

Siracha Butter, Parsley, Sourdough, Fries

Whole Roasted Lemon Sole £29.00

Kale, Lemon, Caper & Parsley Beurre Noisette

VEGETARIAN & PLANT BASED

Vegan Burger £18.00 VE

Chilli Mayo, Fried Onions, Tomato, Pickle, Gherkin, Skin on Fries

Roast Cauliflower £19.00

Glazed Onion, Onion Ketchup, Watercress Salad, Triple Cooked Chips, Chimichurri

Ricotta Gnocchi £19.00

Maitake Mushroom, Parsley Puree, Sweet and Sour Tomatoes

SOMETHING SWEET

Valrhona Chocolate Fondant £13.00

Miso Ice Cream, Hazelnut (Please Allow 15 Minutes)

Blood Orange, Caramelised White Chocolate, Ginger

Yorkshire Rhubarb Paris Brest £12.00 Tonka Bean, Rhubarb Sorbet

Riesling Poached Pear £11.00

Baked Yogurt £11.00

Anise Ice Cream, Pecan, Dried Fruits

Selection Of English Cheeses £15.00

Crackers, Hogarth's Apple Chutney

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















