



## Three Counties Menu

### WHILE YOU WAIT ...

Olives £4.00

Spiced Nuts £4.00

Sourdough 'Ampers&nd' Butter £5.00

### TO START

**Country Pâté £10.00**

Green Tomato Chutney, Toasted Sourdough

**Beetroot Salad £10.00**

Fennel, Goats Cheese, Blackberries

**Potted Shrimp Tart £12.00**

Leeks, Kohlrabi, Herbs

**Barbecued Hereford Brisket £12.00**

Smoked Mayonnaise, Mushroom Jam, Tarragon

**Soup Of the Day £8.00**

Crème Fraiche, Old Winchester Croquettes

**Salmon Pastrami £12.00**

Cucumber Relish, Dill, Toasted Rye

### SIDES

**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**

### 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)

**Roast Venison £29.00**

Smoked Parsnip, Cranberry, Chard

**Roast Chicken Breast £22.00**

Mash, Braised Red Cabbage, Apple & Mustard Sauce

**Market Fish £22.00**

Spiced Lentils, Sprouts Chimichurri

**Shetland Mussels £26.00**

Siracha Butter, Parsley, Sourdough, Fries

**Whole Barbecued Monkfish Tail £29.00**

Buttered Spinach, Pink Fir Potato, Warm Tartare Sauce

### 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**

Butternut Squash, Maitake Mushroom, Bombay Seeds

### PRIX FIXE MENU

**2 Courses £29.00**

**3 Courses £34.00**

### TO START

**Soup of the Day**

Crème Fraiche, Old Winchester Croquettes

**Country Pâté**

Green Tomato Chutney, Sourdough

### TO FOLLOW

**Roast Chicken Breast**

Mash, Braised Red Cabbage,  
Apple & Mustard Sauce

**Market Fish**

Spiced Lentils, Sprouts Chimichurri

**Roasted Cauliflower**

Spiced Lentils, Sprouts Chimichuri

### SOMETHING SWEET

**Valrhona Chocolate Tart**

Vanilla Ice Cream

**Baked Yogurt**

Blood Orange, Ginger,  
Caramelised White Chocolate

**Available**

**Monday – Saturday 12:00-14:30**

**Monday – Friday 18:00-19:00**

### SOMETHING SWEET

**Valrhona Chocolate Fondant £13.00**

Miso Ice Cream, Hazelnut  
(Please Allow 15 Minutes)

**Yorkshire Rhubarb Paris Brest £12.00**

Tonka Bean, Rhubarb Sorbet

**Baked Yogurt £11.00**

Blood Orange, Caramelised White Chocolate, Ginger

**Riesling Poached Pear £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

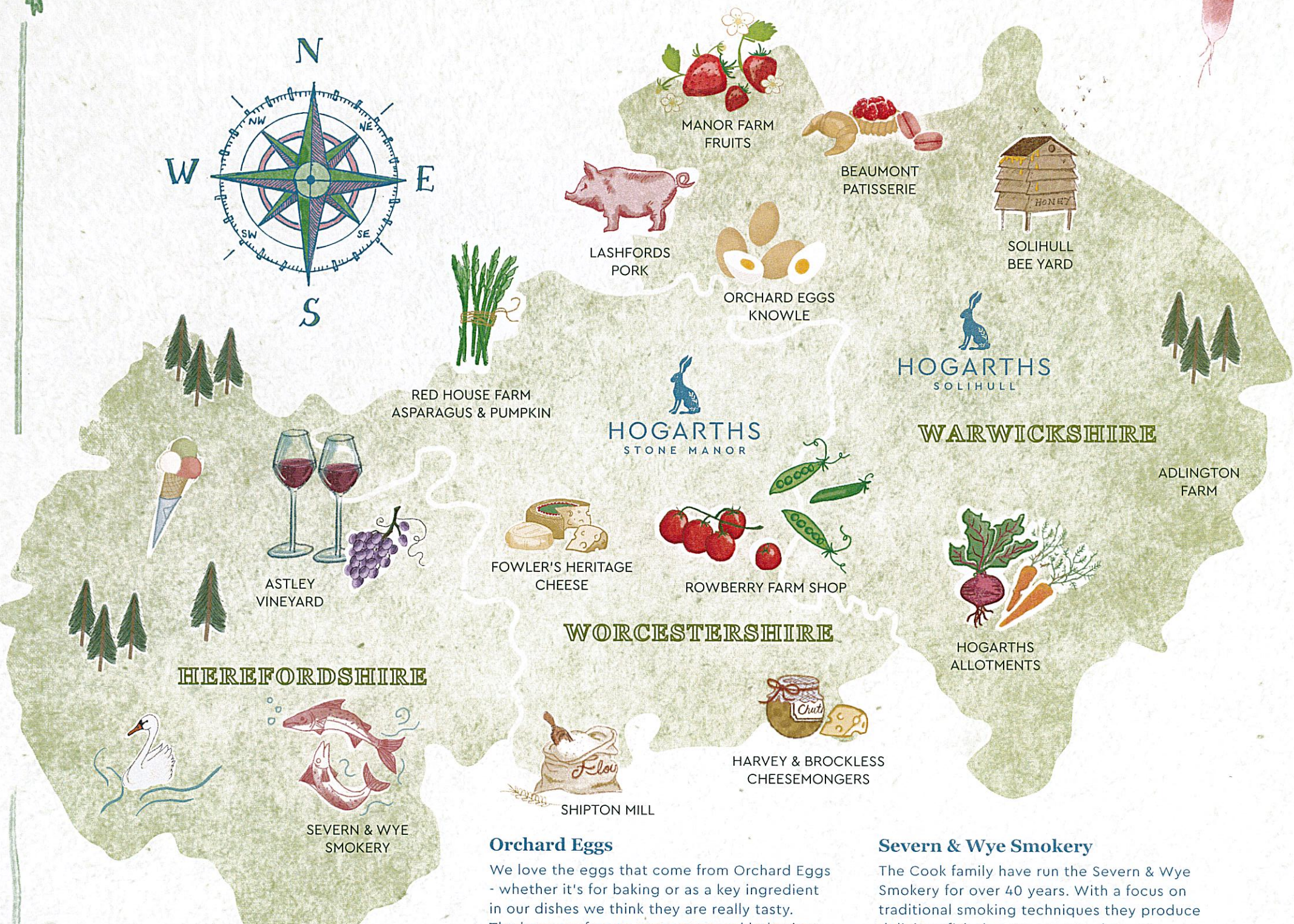
For allergies and dietary requirements please speak to our restaurant team who will be delighted to assist.

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.