



HOGARTH'S

Championing sustainable practices, local produce, and a sense of adventure, it is our belief that British produce is some of the best. Our Chefs are using foraged ingredients to add exciting, fresh, and eco-friendly flavours to our menus. Utilising herbs, fruits, and roots from our own garden. We have created fresh, flavourful dishes enhanced by locally sourced sustainable British produce, mostly from the three counties of Hereford, Worcestershire and Warwickshire.

## WHILST YOU WAIT...

### **Homemade Bread - £2 pp**

Flavoured butter (G, L, M, S)

### **Marinated olives (SU) - £4**

### **Smoked almonds (N, SU) - £4**

### **Crispy breaded whitebait, tartare & lemon (G, MI, SU, F, E) - £8**

## STARTERS

### **Soup of the day - £6 (Vegan available)**

### **Traditional oak smoked salmon - £9**

Capers, shallot dill, sourdough (F, G, MI, SU)

### **Braised oyster pig's cheeks - £8**

Celeriac puree, black pudding crumb, celeriac remoulade (G, MI, SU)

### **Roasted Heritage carrots - £8**

Homemade pressed ricotta, pickled chillies and toasted pumpkin seeds (MI)

### **Wild mushroom arancini - £9**

Pesto, sundried tomatoes, rocket (MI, G, E, SU)

### **Salt cod fritters - £9**

Chilli jam mayo (G, E, F)

CE – CELERY, G – CEREALS/GLUTEN, CR – CRUSTACEANS, E – EGGS, F – FISH, LUP – LUPIN, MI – MILK, MO – MOLLUSCS, MU – MUSTARD, N – NUTS,  
PN – PEANUTS, SS – SESAME SEEDS, S – SOYA, SU – SULPHUR DIOXIDE (The Kitchen does operate with all the allergens listed above.  
As this is an open kitchen, we cannot guarantee that products will be free from allergens).

**\*Please note we are a cashless business\*Menu subject to change at any time\***



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## MAIN COURSES

### **Roast chicken breast - £20**

Leek mash, braised fennel, white wine tarragon sauce (SU, MI)

### **Spiced cauliflower steak - £15**

Curried puy lentils, cashew butter, confit coriander oil (SU)

### **Vegan plant-based burger - £17**

Burger relish, vegan cream cheese, salad and a side of homemade chips (G, SU)

### **Hogarth's 8 oz beef burger - £17**

Burger relish, Applewood cheese, salad and a side of homemade chips (G, SU, MI)

### **Beer battered haddock & chips - £16**

Crushed minted pea's, homemade chips, tartare sauce (G, F, SU, MI, E)

### **10oz Rib eye steak - £28**

Vine tomatoes, marmite glazed portobello mushroom, homemade chips (SU, MI)  
*Sauces available upon request*

### **Stone bass - £17**

Bacon lentil fricassee, lemon butter sauce (F, MI)

### **Poached salmon orzo - £17**

Samphire and crispy fish skin (MI, F)

## SIDES - £4.00

*Creamy mash (MI)*

*Purple sprouting broccoli (SS, MI)*

*Honey roasted heritage carrots (MI)*

*Triple Cooked Chips*

*Sweet Potato Fries / French Fries*

*Crushed New Potatoes*

## SOMETHING SWEET

### **Brownies - £8**

Vanilla ice cream (MI, G, E)

### **Sticky toffee pudding - £8**

Toffee sauce, clotted cream (G, MI, E)

### **Clementine and almond cake - £8**

Lemon grovewood farm cream (N, MI, G)

**Barkham blue, damson jelly and stone baked sourdough crackers - £9** (G, MI)

### **Cinnamon rice pudding - £8**

William pear compote and crushed pistachios (MI, N)

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