



A LA CARTE MENU

Served between 12:00 – 14:30 and 18:30 – 21:00

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 - £2.00 pp

Flavoured butter (G, L, M, S)

Marinated olives (SU) - £4.00

STARTERS

Soup Of The Day - £7.00 (G) (Vegan available)

Curried Butternut Squash Velouté £7.50

Toasted pumpkin seeds, pickled butternut squash (D)

Beetroot Marinated Severn & Wye Smokery Salmon £9.00

Mooli & radish salad, horseradish granita (F, SU)

Black Pudding & Pork Terrine £8.50

Quince, truffled brussels sprouts salad (D, N)

Roasted Beetroot (V, VG) £7.00

Bergamot crème cheese, rhubarb & rye cracker (G)

Chadwick Farm Crispy Duck Egg £8.00

Heritage asparagus, parmesan crisps (D, G)

Torched Cornish Mackerel Fillet £8.00 (F, G, D)

Tomato ceviche, toasted home-made sourdough, crème fraiche

Pan Fried Salsify £7.50

Fennel puree, seaweed salad (V, VG)

SALADS

Caesar Salad - £12

Romaine lettuce, anchovy fillets, soft boiled egg, garlic croutons, parmesan (G, E, D, F)

Roasted Vegetables and Charred Onion Salad - £12

Cured cheese, rocket leaves, Thai sesame dressing £12 (D, SS)

Add Salmon or Chicken Breast £5

CE – CELERY, G – CEREALS/GLUTEN, CR – CRUSTACEANS, E – EGGS, F – FISH, LUP – LUPIN, D – DAIRY, 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

MAIN COURSES

Merlot Braised Hereford Beef £22.00

Smoked pancetta, mushrooms, baby carrots, creamed potatoes (D, CE, SU)

Pan Roasted Hake Supreme £23.00

Greens, spiced romesco, dukkha crumb (N, D, F)

Gressingham Duck £26.00

Braised red cabbage, green peppercorn sauce, sweet potato fondant, caramelised pear, shallots & port reduction (D, SU, CE)

Fillet of Organic Severn & Wye Smokery Salmon £22.00

Crushed parsley & chive new potatoes, sea vegetables, lemon caper & shallot beurre blanc (D, SU, F)

Field to Fork Adlington Farm Chicken Breast £19.00

Chickpea and smoked pancetta puree, tenderstem broccoli, creamy garlic sauce (D)

Harissa Sauce crushed new potatoes £15.00 (VG, V)

Fennel crisps, pine nuts, garlic & lemon aioli

Squash Orzo Pasta £15.00 (VG, V, G, SU)

Cavolo Nero, pumpkin seeds, pesto, sauteed girolles

28 Day Aged Hereford Beef Sirloin £28.00 (G, SU, D)

Chips, tomato, mushroom, red wine jus

SIDES - £4.50

*Buttered seasonal vegetables (D) - Hogarth's garden salad - Sea salted skin-on-fries (G)
Flat mushroom glazed with Roquefort (D) - Atlantic ale-battered onion rings with aioli (G, D, E)*

SOMETHING SWEET

Cardamon & Rose Petal Baked Yoghurt - £8.00

Pistachio nuts & pomegranate seeds (N, D)

British Cheese Board - £12.00

Seasonal chutney, crackers (G, D, SU)

Hogarth's Homemade Ice Creams & Sorbets - £6.50

(D, E)

Chocolate & Yoghurt Mousse £8.50

Cocoa & cumin (E, D)

Date & walnut halva - £8.50

Hazelnut Chantilly & walnut brittles (N, D, G)

Two-Way-Rhubarb - £8.00

Cheesecake mousse (D)

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