



Three Counties Menu

WHILE YOU WAIT ...
Olives £4.00 Spiced Nuts £4.00 Sourdough Ampers&nd Butter £5.00

TO START		
Chicken Liver Parfait £10.00 Green Tomato Chutney, Chicory, Toasted Brioche Hereford Beef Tartare £12.00 Parsley, Scraps, Radish	Beetroot Salad £10.00 Fennel, Goats Cheese, Blackberries Soup Of the Day £8.00 Old Winchester Croquettes	Smoked Haddock & Poached Egg £12.00 Potato, Curry, Pickled Rasins Salmon Rilletes £12.00 Herb Bavois, Cucmber Relish, Onion Seed Crackers, fennel Pollen

SIDES
Triple Cooked Chips £5.00 Skin On Fries £4.00 Pink Fir Potatoes, Herb Butter £5.00 Charred Tenderstem Broccoli £5.00 Side Salad £4.00 Carrots, Cumin Butter £4.00

TO FOLLOW
Aubrey Allen English Wagyu & Brisket Burger £20.00 Spicy Mayo, Bacon, Fried Onions, Cheese, Tomato, Pickle, Skin on Fries Pork Chop £25.00 Black Pudding, Swede, Date, Lovage 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 Roast Venison £27.00 Mushroom, Radicchio, Plum Roast Adlington chicken breast £24.00 Confit Thigh, Spiced Butternut Squash, Black Garlic, Sweet Curry Hogarth's Bouillabaisse £27.00 Monkfish, Prawn, Mussels, Clams, Turnip, Chervil Root
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
Served 12pm-2:30pm 2 Courses £25.00 3 Courses £29.00
TO START
Soup of the Day Old Winchester Croquettes, Crème Fraîche Cured Salmon Cod's Roe, Buttermilk, Pickled Carrot, Mint
TO FOLLOW
Cornish Hake Mushroom, Radicchio, Shellfish Sauce, Sourdough Crumb Roast Pheasant Breast Swede, Date Ketchup, Lovage, Black Pudding <i>(May Contain Shot)</i> Roasted Cauliflower Glazed Onion, Onion ketchup, Watercress Salad, Triple Cooked Chips, Chimichurri
SOMETHING SWEET
Lemon Posset Pistachio Biscotti, Blackberry Compote Caramel Custard Tart Milk Ice Cream, Sherry vinegar Selection of Cheese Crackers, Hogarth's Apple Chutney (£5 Supplement)

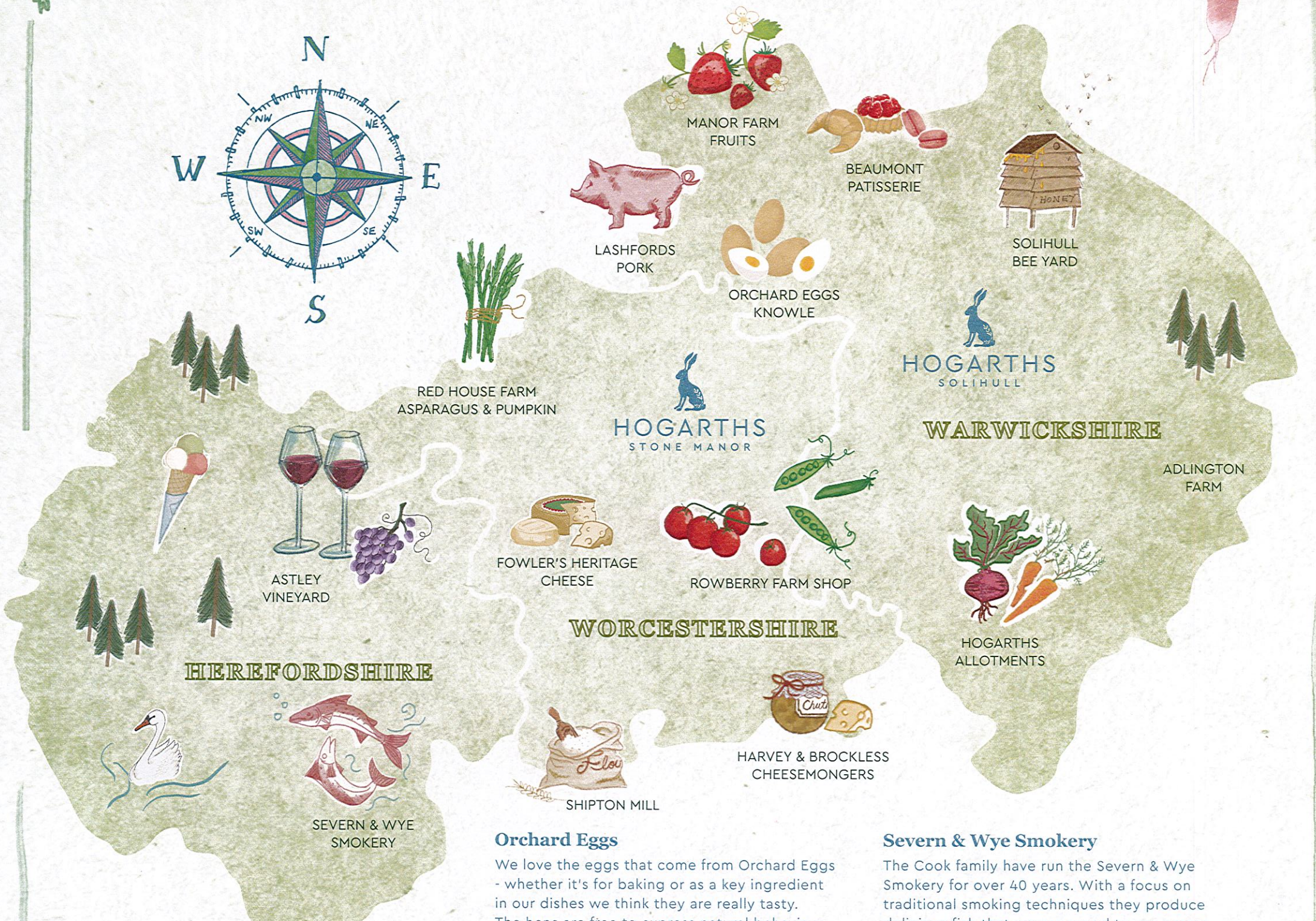
SOMETHING SWEET	
Black Forest £10.00 Cherry Sorbet Honey & Hazelnut Cake £10.00 Earl Grey, Bergamot Selection Of English Cheeses £15.00 Crackers, Hogarth's Apple Chutney	Apple & Blackberry £11.00 Meringue, Lemon Verbena Caramel Custard Tart £12.00 Milk Ice Cream, Sherry Vinegar

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!

Fowler's 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.