



Three Counties Menu

Chicken Liver Parfait £11.00

Burnt Orange, White Chocolate, Sourdough

Smoked Buratta £12.00

Chilli & Tomato Ponzu, Spring Onion, Sesame

Prawn Toast £10.00

Sweetcorn Salsa, Coriander

TO START

Sourdough £5.00

'Ampers&nd' Butter

Soup Of the Day £8.00

Crème Fraiche, Old Winchester Croquettes

Mushroom Crumpet £11.00

Egg Yolk, Black Garlic & Mushroom Sauce

Beetroot Cured Salmon £12.00

Pickled Cucumber, Yoghurt & Dill

Waldorf Salad £10.00

Stilton Colston Basset, British Gooseberries, Walnuts

SIDES

Triple Cooked Chips £5.00

**Add Truffle & Parmesan £2.00*

Skin On Fries £5.00

**Add Truffle & Parmesan £2.00*

Rocket, Pear & Walnut Salad £5.00

Tenderstem Brocoli, Pickled Shallots £6.00

Local Honey Glazed Carrots £5.00

Loaded Hashbrown £5.50

Bacon, Spring Onion, Miso

I.O.W Tomato Salad £5.50

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

Burnt Orange, White Chocolate, Sourdough

TO FOLLOW

Roast Chicken Breast

English Chorizo & White Bean Cassoulet

Market Fish

Braised Fennel, Fennel Jam & Lobster Bisque

Risotto

BBQ King Oyster Mushroom, Tarragon & Spenwood cheese

SOMETHING SWEET

Valrhona Chocolate Tart

Vanilla Ice Cream

Baked Yogurt

Lemon & Poppy Seed Cake, Lemon Curd, Yuzu Aero, Fresh Honeycomb

Monday - Saturday 12:00-2:30

Monday - Friday 18:00-19:00

TO FOLLOW

Hogarth's Burger £21.00

English Wagyu & Brisket Patty, Cheese, Onion, Bacon, Pickle & Spicy Mayo, Fries

Cornish Mussels £24.00

White Wine, Parsley, Lemon, Bacon & Charred Sourdough

Hereford Beef Rump Steak £34.00

Watercress Salad, Beef Fat Onion, Triple Cooked Chips & Peppercorn Sauce

Confit Gressingham Duck Leg £22.00

English Chorizo & White Bean Cassoulet

British Lamb Cutlet £29.00

Lamb Shoulder Shepards Pie, Peas, Broad Beans & Malt Vinegar

Whole Lemon Sole £29.00

Brown Shrimp & Lemon Butter Sauce

VEGETARIAN & PLANT BASED

Vegan Burger £18.00 VE

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

Allotment Vegetable Salad £16.00

Mixed Leaf, Beetroot, Crispy Chickpeas, Pickled Fennel & Lemon Dressing
Add Halloumi £6.00

Wild Mushroom Risotto £19.00

BBQ King Oyster Mushroom, Tarragon & Spenwood cheese

SOMETHING SWEET

Chocolate Choux £12.00

Hazelnut Praline, Vanilla Chantilly, Coffee Ice Cream

Apricot Mille- Feuille £12.00

Vanilla Crème Pat, Apricot Gel & Curd, Apricot Sorbet

Baked Yogurt £11.00

Lemon & Poppy Seed Cake, Lemon Curd, Yuzu Aero, Fresh Honeycomb

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.