



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
Spiced Beetroot Chutney, Toasted Sourdough

Wye Valley Asparagus £10.00
Goats Curd, Sauce Gribiche, Sourdough Crisps

Isle of Wight Tomatoes £12.00
Gazpacho, Burrata, Basil

BBQ Lamb Belly £12.00
Sheep's Yoghurt, Green Sauce

Soup Of the Day £8.00
Crème Fraiche, Old Winchester Croquettes

Salmon Pastrami £12.00
Spiced Tomato Relish, Dill, Toasted Rye

SIDES

Triple Cooked Chips £5.00
Skin On Fries £5.00
Jersey Royals Potatoes, Herb Butter £6.00
Broccoli, Ceaser Dressing, Sourdough £6.00
Side Salad £5.00
Glazed Heritage Carrots £6.00

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
Spiced Beetroot Chutney, Toasted Sourdough

TO FOLLOW

Roast Chicken Breast
Wild Garlic Risotto, Brassicas, Crème Fraiche

Market Fish
Mixed Bean & N'duja Fricassee,
XO Sauce, Dressed Leaf

Wild Garlic Risotto
Poached Egg, Brassicas, Sweet & Sour Tomatoes

SOMETHING SWEET

Valrhona Chocolate Tart
Vanilla Ice Cream

Baked Yogurt
Blood Orange, Caramelised White Chocolate,
Ginger

Monday - Saturday 12:00-2:30
Monday - Friday 18:00-19:00

TO FOLLOW

Aubrey Allen English Wagyu & Brisket Burger £21.00
Spicy Mayo, Bacon, Fried Onions, Cheese, Tomato, Pickle, Skin on
Fries

Bacon Chop £24.00
Hashbrown, Sweet Curry Sauce, Fried Egg

Aubrey Allen 28-Day Aged Sirloin £38.00
Confit Onion, Onion Ketchup, Watercress Salad, Triple Cooked Chips

Pie Of the Week £21.00
Buttered Mash, Seasonal Greens
(Please Allow 25 Minutes)

Barnsley Lamb Chop £29.00
Wild Garlic Pesto, Jersey Royals, Peas, Spring Onion

Lemon Sole £29.00
Shrimps, Kale, Lemon, Caper & Parsley Beurre Noisette

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
Wild Garlic Pesto, Peas, Spring Onion,
Sweet & Sour Tomatoes

SOMETHING SWEET

Valrhona Chocolate Fondant £13.00
Miso Ice Cream, Hazelnut
(Please Allow 15 Minutes)

Yorkshire Rhubarb Choux Bun £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

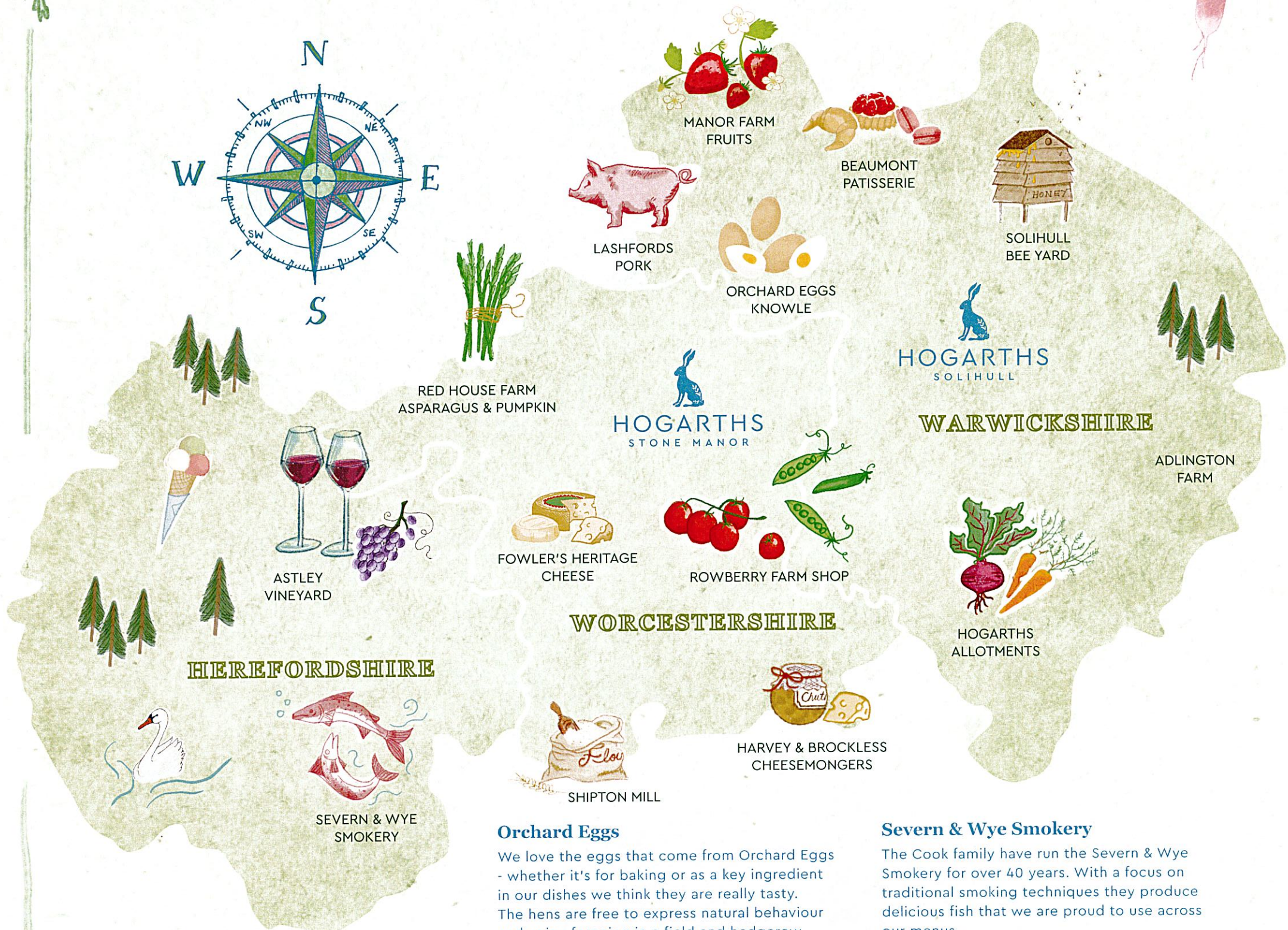
Selection Of English Cheeses £15.00
Crackers, Hogarth's Apple Chutney

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.