

Taster

8 COURSES £120PP

BEETROOT

Goats cheese, pear, sorrel,
sour dough

ORKNEY SCALLOP

Buttermilk, nasturtium

VEAL SWEETBREAD

Curry, cauliflower, raisin

BREAD, AMPERS&ND BUTTER

CORNISH TURBOT

Asparagus, hazelnut, parsley,
champagne, caviar

HEREFORD BEEF FILLET

Potato, brassicas, bone marrow

YORKSHIRE RHUBARB

White chocolate, tonka bean,

CHOCOLATE

Sherry, vanilla

PETIT FOURS

Off the menu

3 COURSE £80PP

Start

BREAD, AMPERS&ND BUTTER

BEETROOT

Goats cheese, pear, sorrel, sour dough

ORKNEY SCALLOP

Buttermilk, nasturtium

VEAL SWEETBREAD

Curry, cauliflower, raisin

Main

CORNISH TURBOT

Asparagus, hazelnut, parsley, champagne,
caviar

HEREFORD BEEF FILLET

Potato, brassicas, bone marrow

JERUSALEM ARTICHOKE

Potato, Brassicas

Dessert

YORKSHIRE RHUBARB

White chocolate, tonka bean,

CHOCOLATE

Sherry, vanilla

SELECTION OF ENGLISH CHEESE

Seasonal chutney, fruit & nut bread,
seeded crackers

PETIT FOURS

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify one of our team.

A discretionary optional service charge of 12.5% will be added to your bill of which 100% is distributed amongst all staff members.

Wine flight

£70 PP

BEETROOT

Riesling, White Rabbit, Röss Family,
Rheingau, Germany

SCALLOP

Albarino, Bodega Garzon,
Maldonado, Uruguay

VEAL SWEETBREAD

Pinot Gris, Framingham,
Marlborough, New Zealand

CORNISH TURBOT

Chardonnay, Haselgrove Estate,
Adelaide Hills, Australia

HEREFORD BEEF

Callabriga, Casa Ferreirinha,
Douro, Portugal

RHUBARB

Brachetto d'Acqui, Contero,
Piedmont, Italy

CHOCOLATE

Rasteau, Domaine de Beurenard,
Rhône, France

A discretionary optional service charge of 12.5% will be added to your bill of which 100% is distributed amongst all staff members.

www.hogarth's.co.uk

TASTER AND
OFF THE MENU

