



THREE COUNTIES MENU

WHILE YOU WAIT ...

Selection of freshly baked Shipton Mill breads - £3
British cold pressed oil & balsamic (G, S)

Rosemary, garlic & chilli marinated olives (SU) - £4

Crispy polenta fries - £5.95
Homemade chilli jam (SU) **VE**

Worcester Way beer battered dill pickles - £5.95
Buttermilk ranch dip (G, MI, E, MU)

STARTERS

Soup of the day - £7.50
Served with freshly baked Shipton Mill bread (MI, G, MU, S, CE, SU) **V/VE**
(Check for vegan availability)

New season Worcestershire asparagus & spinach – £11
Soft poached Orchard egg, mustard dressing, toasted hazelnuts (N, E, MU, SU, MI) **V**

Severn & Wye Smokery smoked salmon – £11.50
Pickled vegetables, shaved fennel, Oldfields cider dressing, rye croute (G, SU, F)

Coronation chicken terrine - £9.95
Sweet & sour chutney, Greek yoghurt sauce, garden herbs, Melba toast (SU, MI, N, MU, G)

Roasted cauliflower with apple & cheddar - £9.95
Poached apple, raisin puree, cauliflower cheese sauce (SU, MI) **V**

Chorizo & roasted pepper scallops - £13
Pea velouté, chorizo oil (MO, MI)

MAINS

Worcestershire Way beer battered fish & chips - £19.95
Mushy peas, tartare sauce, chips, bread & butter (G, SU, MU, F, E, MI)

Hogarth's Bromsgrove beef burger - £19.95
Smoked streaky bacon, Applewood cheddar, homemade chilli jam served on a toasted brioche bun, fries, Worcester Way beer battered onion rings & Hogarth's burger sauce (G, MU, SU, MI, E)

Hogarth's Organic Allotment super food salad - £14
Kale, broccoli slaw, edamame beans, blueberries, cashews, walnuts, sunflower seeds, dried cranberries, lemon & ginger vinaigrette (SU, N, S) **VE**
Add chicken - £7

Honey glazed T.Soanes & Sons chicken breast - £22.50
Truffle oil potato puree, wilted spinach, toasted pine nuts, raisin jus (MI, SU, S)

Hake fillet - £23
Roasted heritage tomato & bean salad, lemon & dill potatoes, caper butter (F, MI, S)

Gloucester Old Spot belly pork - £23
Cooked in Oldfield's cider, apple & pork croquette, vanilla apple puree, black pudding crumb, mustard sauce, mash (SU, MI, G, MU, E)

28 day aged Hereford beef 10oz sirloin steak - £30.50
Hereford beef 8oz fillet steak - £35
Steaks are served with triple cooked chips, dressed rocket & parmesan salad, grilled mushroom, peppercorn sauce (G, SU, MI)

VEGETARIAN & VEGAN

STARTERS

Ginger sweet potato and coconut milk dahl with lentils and kale - £9 or as a main course - **£17**
Served with homemade vegan naan (G) **VE**

New season Worcestershire asparagus & spinach – £11
Vegan bacon, mustard dressing, toasted hazelnuts (N, MU, SU) **VE**

King oyster mushroom "scallops" - £10
Pea velouté, edamame beans, crispy onions (S, G) **VE**

MAINS

Truffle polenta cake - £17
Rosemary & garlic scented mushrooms, Allotment veg (G) **VE**

Homemade vegan beetroot burger - £17
Toasted brioche style bun, fries, chilli jam, vegan mayo (G, SU, S) **VE**

Courgette, spelt & cumin fritters - £17
Courgette, parsley & cashew salad, Sherry vinegar dressing (G) **VE**

Hogarth's Organic Allotment super food salad - £14
Kale, broccoli slaw, edamame beans, blueberries, cashews, walnuts, sunflower seeds, dried cranberries, lemon & ginger vinaigrette (SU, N, S) **VE**

DESSERTS

Roasted pear with sticky date cake - £9.50
Sherry vinegar ice cream (N) **VE**

Ice creams & sorbets - £7.50
Selection of homemade ice creams and fruit sorbets, vegan shortbread **VE**

SIDES - £4.50 each

Minted buttered new potatoes & edamame beans (MI)
Truffle oil mash (MI)

Long-stemmed broccoli dressed in a lemon caper salsa

Hogarth's Organic Allotment garden vegetable salad
Sauteed spinach with garlic

Worcester Way beer battered onion rings (S, G)
Triple cooked chips
Skin on Stealth Fries

SOMETHING SWEET

Orange & cardamon panna cotta - £9.50
with honey roasted fig (MI)

Chocolate & burnt citrus pave - £9.50
Bitter chocolate sorbet, goat's milk puree, espresso and olive oil (E, MI)

Roasted pear with sticky date cake - £9.50
Sherry vinegar ice cream (N) **VE**

Three Counties cheese board - £12
Locally selected cheeses, seasonal chutney, artisan crackers (G, MI, SU)

Passion fruit & cherry cheesecake – £9.50
Passion fruit curd & lime gel (G, MI, E)

Peach Melba - £9.50
Poached peaches, crushed raspberry sauce, dairy vanilla ice-cream (MI, E, SU)

*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 manager who will be delighted to assist.
CE – CELERY, G – CEREALS/GLUTEN, CR – CRUSTACEANS, E – EGGS, F – FISH, LUP – LUPIN, MI – MILK, 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. 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.



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.

Orchard Eggs

We love the eggs that come from Orchard Eggs - whether its 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.

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.

Red House Farm

Locally grown asparagus and pumpkins that packs a real flavour punch.

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. Severn & Wye Smokery work closely with the Marine Stewardship Council, RSPCA and organic certifiers to source their fish as responsibly as possible.

Harvey & Brockless Cheesemonger

Creators of the largest collection of British farmhouse cheeses in the UK - a company with a real passion for fine produce.

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.

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.

Astley Vineyard

One of the oldest commercial vineyards in the UK, Astley Vineyard was established in the lush Severn Valley in Worcestershire in 1971.

Beaumont Patisserie

A small family run bakery using flour milled from Shipton Mill in Tetbury, Gloucestershire