



Three Counties Menu

WHILE YOU WAIT....

Charcuterie Board - £14.50

Sliced meats, Shipton Mill bread, marinated olives, feta stuffed peppers

**Selection of freshly baked
Shipton Mill breads - £5.50**
Maple pecan butter - V

Lemon & chilli marinated olives - £5.50 VE

Greek tomato fritters, tzatziki dip - £6.50 V

Feta stuffed peppers - £ 4.50 V

STARTERS

Homemade soup of the day - £9.50

Served with freshly baked Shipton mill bread V/VE

Crab tart - £12

Crisp apple, radish & celery, avocado mousse, brown butter sauce

Miso & lime glazed pork belly - £11

Charred cauliflower, green chilli & kale puree, crisp pork skin

Smoked cheddar choux bun - £10.50

Cheese custard, caramelised onions, thyme gel, onion velouté V

Chicken terrine - £10.50

Quince & saffron puree, bacon chutney, poppy seed tuile

Beetroot & clementine cured salmon - £11.50

Clementine segments, fennel salad, ginger gel, crème fraîche

MAINS

Gressingham duck breast- £29

Celeriac dauphinoise, beetroot & blackberry puree, charred chicory, baby carrots, jus

Braised Herefordshire beef short rib - £26

Roquefort pomme puree, sauteed & pickled mushrooms, beef & fig jus

Warwickshire chicken breast - £25

Butternut puree, leek & chorizo sauteed potatoes, charred cabbage, chicken sauce

Sea bass fillet - £24

Butternut, broccoli & chickpea fritter, kale, lemon sauce, parsley & chilli oils

28 Day Aged Hereford Beef 10oz Sirloin steak - £33

Hereford Beef 8oz fillet steak - £39

Cherry vine tomatoes, thyme butter mushroom, triple cooked chips

Add sauce - £4

Peppercorn, red wine jus

Worcestershire Way beer battered fish & chips - £21.50

Mushy peas, tartare sauce, chips, bread and butter

Homemade Hogarth's beef burger - £21.50

Smoked streaky bacon, paprika aioli, onion rings, skin on stealth fries

Add cheddar cheese - £1

Hogarth's autumn allotment salad - £15

Roasted squash, pecans, stilton, spinach, apple, pumpkin seeds, cider vinaigrette V

Grilled romaine Caesar salad - £14

Shaved pecorino, garlic croutons, Caesar dressing V

Add lemon herb chicken breast - £7.50

Add salmon - £8

SOMETHING SWEET

Chocolate mint tart - £11.50

Mint ice-cream, aerated chocolate, crystallised mint leaf V

Lemon rice pudding- £11

Lemon caramel, almond granola, burnt white chocolate V

Stone manor cheese board - £14

Selection of cheese from our local counties, seasonal chutney, quince jelly, artisan crackers, grapes

*Not suitable for vegetarians

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.

PLANT-BASED

STARTERS

Chestnut velouté £10.50

Pan fried artichoke, artichoke crisp, hazelnut dust VE

Grilled king oyster mushroom - 10.50

Pistachio crumb, parsnip & turmeric puree, garlic emulsion VE

MAINS

Rose harissa, parsnip & goats cheese wellington - £19.50

Spinach puree, honey & balsamic roasted baby carrots, chilli oil V

Homemade grilled mushroom & walnut burger- £19

Brioche style bun, pickled red onions, stealth fries VE

Cauliflower Kiev- £19.50

Lemon orzo chickpea salad, parsley oil VE

Hogarth's autumn allotment salad - £15

Roasted squash, pecans, vegan feta, spinach, apple, pumpkin seeds, cider vinaigrette VE

SOMETHING SWEET

Ice creams & sorbets - £9

Selection of Hogarth's ice-creams & fruit sorbets VE

Chocolate tofu mousse - £11.00

Raspberry sorbet, raspberry tuile, coffee cake cocoa nibs VE

SIDES

Roquefort mash - £6.50

Honey & balsamic roasted baby carrots - £7.50

Hogarth's allotment garden salad - £5.50

Lemon & garlic roasted broccoli - £6.50

Triple cooked chips - £6

Truffle parmesan stealth fries - £7.50

Homemade onion rings - £5.50

Brown butter cake- £11.00

Plum compote, earl grey ice-cream, shortbread crumb V

Caramel apple Mille- Feuille - £11.50

Pecan praline cremeux, caramel apple gel, compressed apple

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.



MANOR FARM FRUITS



BEAUMONT PATISSERIE



LASHFORDS PORK



ORCHARD EGGS KNOWLE



SOLIHULL BEE YARD



RED HOUSE FARM ASPARAGUS & PUMPKIN



WARWICKSHIRE

ADLINGTON FARM



ASTLEY VINEYARD



FOWLER'S HERITAGE CHEESE



ROWBERRY FARM SHOP



HOGARTH'S ALLOTMENTS

WORCESTERSHIRE



SHIPTON MILL



HARVEY & BROCKLESS CHEESEMONGERS

HEREFORDSHIRE



SEVERN & WYE SMOKERY

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.