



# Three Counties Menu

## WHILE YOU WAIT....

**Charcuterie Board - £14.50**

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

**Orange and Rosemary marinated olives - £5 VE**

**Selection of freshly baked**

**Shipton Mill breads - £5.50 V**

Tomato & smoked paprika butter

**Whipped feta mousse**

Toasted seeds, tortilla chips - **£6.50 V**

**For two to share - £12.50**

**Feta stuffed peppers - £ 4.50 V**

## STARTERS

**Homemade soup of the day - £9**

Served with freshly baked Shipton Mill bread **V/VE**

**Cracker coated king prawns - £11.50**

Lemon & wasabi mayonnaise, carrot & chinese cabbage salad, miso dressing

**Smoked midland duck - £10.50**

Blanched almonds, oat & celeriac puree, buckwheat popcorn, cherry port glaze

**Heirloom tomato salad - £10**

Mozzarella, pesto, balsamic gel, toasted pine nuts, micro basil **V**

**Herefordshire lamb croquette - £10.50**

Fricassee of board beans & petit pois, goats curd, pickled silverskin onions, mint oil

**Pan roasted scallops - £14**

Butternut caponata, pea puree, butternut cream

## MAINS

**Herefordshire beef fillet medallion - £28**

Braised shin & potato terrine, lovage emulsion, horseradish gel, charred onions, red wine jus

**Tomato & spinach stuffed Warwickshire chicken breast - £25**

Parmesan mash, green beans & shallots, toasted almonds, roast chicken sauce

**Warwickshire pork fillet - £27**

Ham hock rosti, burnt apple puree, pickled brassicas, roast romanescos, crisp pork skin, pork jus

**Pan fried cole - £22**

Quinoa & pea & rice cake, pak choi, crayfish bisque

**28 Day-aged Hereford beef 10oz Sirloin steak - £32**

**Hereford beef 8oz fillet steak - £38**

Marinated plum tomato, garlic & soy 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 & butter

**Hogarth's 7oz Hereford beef burger - £21.50**

House burger sauce, beef tomato, sweet gherkin, onion rings, skin on stealth fries

**Add cheddar cheese - £1**

**Hogarth's summer allotment salad - £15**

Tomatoes, grilled peach, burrata, toasted pumpkin seeds, basil, rocket, honey balsamic vinaigrette **V**

**Grilled romaine Caesar salad - £14**

Shaved pecorino, garlic croutons, Caesar dressing **V**

**Add grilled honey & mustard chicken breast - £7**

**Add salmon - £7**

**Coconut parfait - £11.50**

Exotic salsa, coconut crumble, pineapple gel **V**

**\*Mango mousse - £11.00**

Passion fruit crisp, mango gel, yuzu aerated chocolate

## SOMETHING SWEET

**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

**Charred cucumber - £9**

Cashew puree, ruby chard, lemon vinaigrette, puffed rice **VE**

**Watermelon tataki - £9.50**

Vegan feta mousse, cucumber ribbons, passion fruit chilli sauce **VE**

### MAINS

**Crusted celeriac steak - £19**

Cannellini bean bechamel, roasted brassicas, lemon & parsley oil **VE**

**Wild mushroom & garlic rigatoni - £18**

Cashew garlic cream, sundried tomatoes, spinach, chili crumb **VE**

**Homemade Moroccan broccoli burger - £19**

Brioche style bun, spiced apricot mayonnaise, stealth fries **VE**

**Hogarth's summer allotment salad - £15**

Tomatoes, grilled peach, vegan feta, toasted pumpkin seeds, basil, rocket, balsamic vinaigrette **VE**

## SOMETHING SWEET

**Ice creams & sorbets - £8.50**

Selection of ice creams and fruit sorbets **VE**

**Vanilla panna cotta - £11**

Raspberry & lychee compote & gel **VE**

## SIDES

**\*Parmesan mash - £5.50 V**

**Hogarth's allotment garden side salad - £5.50 VE**

**Garlic & soy roasted brassicas - £5.50 V**

**Green beans with shallots & toasted almonds - £5.50**

**Triple cooked chips - £5.50 VE**

**Spiced stealth fries - £5.50 V**

**Homemade onion rings - £5.50 VE**

**Pistaccio & strawberry frangipane tart - £11.50**

Strawberry textures, strawberry ripple ice-cream, pistachio crumb **V**

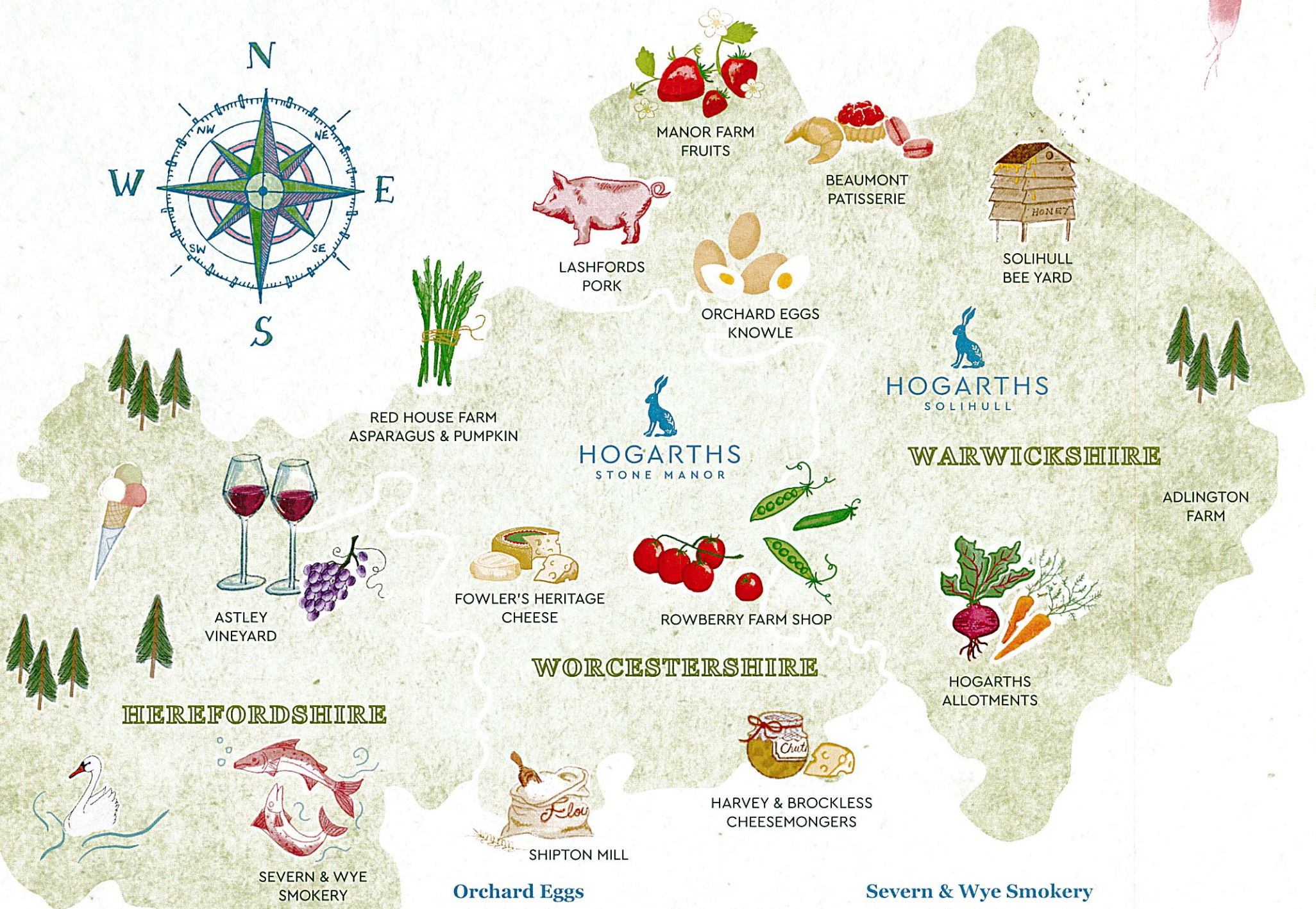
**Lemon & elderflower sponge - £11.00**

Clotted cream ice-cream **V**



# 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.