



Three Counties Menu

WHILE YOU WAIT....

Charcuterie Board - £14.50

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

Selection of freshly baked
Shipton Mill breads - £5.50
Caramelised onion butter - V

Homemade falafel balls with sweet & spicy
curried hummus - £6.50 VE

Feta stuffed peppers - £ 4.50 V

Garlic & chilli marinated olives - £5 VE

STARTERS

Homemade soup of the day - £9

Served with freshly baked Shipton mill bread V/VE

Wye valley asparagus- £11.50

Poached "orchard farm" egg, homemade rapeseed mayonnaise
pickled radish, pecorino crisp V

Nduja arancini - £10.50

Parmesan mousse, pesto & tomato gels, pesto pangrattato

Torched goats cheese crottin - £10.50

Beetroot cream, pickled carrots, sesame & poppyseed tuile

Worcestershire pork & black pudding terrine - £10.50

Pea puree, mustard emulsion, sourdough crouste, apple gel

Pan roasted scallops- £14

Sweetcorn velouté, charred sweetcorn, bacon jam, chive oil

MAINS

Hake fillet - £26.50

Crab rosti, allotment spring peas & leeks, samphire, wild garlic sauce

Harissa roasted Worcestershire lamb rump - £28

Thyme fondant potato, charred cauliflower puree, baby carrots, salsify, lamb jus

Warwickshire corn fed chicken breast - £25

Smashed garlic & rosemary potatoes, Diane sauce, charred vegetables

Wild mushroom, asparagus & walnut tagliatelle - £21

Pecorino cream sauce, chimichurri

28 Day Aged Hereford Beef 10oz Sirloin steak - £32

Hereford Beef 8oz fillet steak - £38

Served with herb rusted tomatoes, miso butter mushroom, triple cooked chips

Add sauce - £4

Diane, Blue cheese, chimichurri or peppercorn

Worcestershire Way beer battered fish & chips - £21.50

Mushy peas, tartare sauce, chips, bread and butter

Homemade Hogarth's 7oz beef burger - £21.50

Smoked bacon, caramelised onion, Worcestershire mayonnaise, onion rings, skin on stealth fries

Add cheddar cheese - £1

Hogarths Spring allotment salad - £15

Feta, blood orange, shaved fennel, red onion, parsley, radish, rocket
toasted almonds, rhubarb dressing V

Add grilled lemon & garlic chicken breast - £7

Add salmon - £7

*White chocolate & passionfruit mousse - £11

Passionfruit curd, yuzu chocolate, passionfruit
cremeux, mango gel, coconut parfait

Miso chocolate choux - £11.50

Blood orange sorbet, miso cream, anglaise
fresh blood orange

SOMETHING SWEET

Three counties cheese board - £14

Selection of 4 cheese from the three 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

Vegan feta & walnut aubergine roll - £9.50

Pomegranate molasses, pomegranate seeds
micro coriander VE

Courgette, spelt & cumin fritter - £9.50

Courgette, parsley & cashew salad, cashew cream VE

MAINS

Satay roasted cauliflower - £19

Coconut rice, cucumber salad, roasted peanuts VE

Homemade spicy bean burger- £19

Brioche style bun, spring onion mayonnaise, tomato
gem lettuce, stealth fries VE

Vegan tofu ragu - £17

Vegan cheese sauce, tagliatelle, garlic flatbread VE

Hogarths Spring allotment salad - £15

Vegan feta, blood orange, shaved fennel, red onion
parsley, radish, rocket, toasted almonds
rhubarb dressing VE

SOMETHING SWEET

Ice creams & sorbets - £8.50

Selection of Hogarths' ice creams and fruit sorbets VE

Poached rhubarb - £11.00

Vegan crème diplomat, rhubarb compote
ginger cake rhubarb crisp VE

SIDES

Sides - £5.50

Roasted new potatoes, chimichurri

Hogarths allotment garden salad

Miso butter roasted carrots

Garlic dressed asparagus, crushed hazelnuts

Triple cook chips

Truffle parmesan stealth fries

Homemade onion rings

Lemon & sesame tart- £11.50

Italian meringue, yoghurt sorbet, sesame sable,
confit lemon

*Dark chocolate & cherry marquise - £11.00

Chocolate shortbread, cherry Chantilly cream,
aerated chocolate, glazed black cherries

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



LASHFORDS PORK



ORCHARD EGGS KNOWLE



BEAUMONT PATISSERIE



SOLIHULL BEE YARD

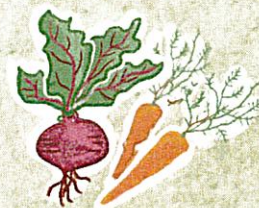


RED HOUSE FARM ASPARAGUS & PUMPKIN



WARWICKSHIRE

ADLINGTON FARM



HOGARTH'S ALLOTMENTS

WORCESTERSHIRE



FOWLER'S HERITAGE CHEESE



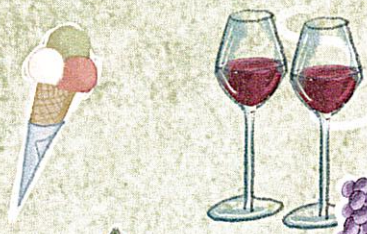
ROWBERRY FARM SHOP



SHIPTON MILL



HARVEY & BROCKLESS CHEESEMONGERS



ASTLEY VINEYARD

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.