



Three Counties Menu

WHILE YOU WAIT....

Charcuterie Board - £15.50

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

Garlic & herb marinated olives - £5.50 VE

Selection of freshly baked Shipton Mill breads - £5.50

Black garlic butter - V

Beetroot arancini

Lemon caper aioli - £6.50 V

Feta stuffed peppers - £ 5.50 V

STARTERS

Homemade soup of the day - £9.50

Served with freshly baked Shipton mill bread V/VE
(please ask your server for vegan option)

Pan fried mackerel - £12

Cucumber & green chilli gazpacho, shaved fennel, pomegranate, yoghurt, herb oil

Blanched Evesham asparagus - £11

Goats curd, fennel & pistachio puree, garden peas, pea puree, elderflower dressing, garden herbs

Pan seared scallops- £14

Roasted cauliflower puree, compressed apple, caper raisin vinaigrette, samphire

Duck liver parfait - £11.00

Orange & rosemary glaze, port & onion chutney, duck fat croute

Fish terrine - £11.50

Layered plaice, salmon, cod & spinach terrine, tarragon emulsion, crispy capers, preserved lemon gel

MAINS

Hereford Lamb cutlet- £29

Sweet potato fondant, carrot puree, charred leek, fresh garden peas, creamy chimichurri

Chive & truffle stuffed Worcestershire chicken breast - £26

Crispy chicken skin, battered oyster mushroom, sweet onion puree, sumac Evesham asparagus, pomme puree, chicken jus

Wild mushroom linguine - £22

Smoked bacon, chorizo, red onion, pecorino sauce, fresh parsley, garlic bread

Black bream - £26

Garlic, chilli & king prawn tossed courgetti, crispy potato, confit tomatoes, spinach pea & courgette puree, curried oil

28 Day Aged Hereford Beef 10oz Sirloin steak - £34

Hereford Beef 8oz fillet steak - £39.50

Cherry vine tomatoes, lemon & tarragon butter portobello 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

Crispy onions, lettuce, beef tomato, BBQ burger sauce, onion rings, skin on stealth fries

Add cheddar cheese - £1

Hogarth's spring allotment salad - £15

Feta, roasted chickpeas, peas, boiled egg, Evesham asparagus, toasted pine nuts, leaves, fresh herbs, lemon dressing V

Grilled romaine Caesar salad - £14

Shaved pecorino, garlic croutons, Caesar dressing V

Add Smoked paprika & garlic Worcestershire chicken breast - £7.50 or salmon - £8

Honey & pecan tart - £11.50

Pecan sponge insert, vanilla chantilly, honeycomb, absolute crystal glaze, crème fraiche ice-cream V

Chocolate & blood orange delice - £11.50

Chocolate brulée, white chocolate crèmeux, blood orange segments, blood orange sorbet, chocolate orange aéro

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 & VEGETARIAN

STARTERS

Polenta cake £10.50

Cashew truffle puree, sauteed wild mushrooms, pea shoots, roasted mushrooms VE

Spiced fried paneer - £10.50

Mango salsa, tamarind gel, coriander oil V

MAINS

Roasted beet & onion bhaji - £19.50

Yoghurt sauce, Evesham asparagus, herbs, crispy potato, curried oil VE

Chipotle-lime black bean and jackfruit burger- £19

Brioche style bun, lettuce, beef tomato, chipotle-lime sauce, stealth fries VE

Wild garlic & Evesham asparagus risotto- £20.50

Carnaroli rice cooked in sauvignon blanc, Evesham asparagus, tender peas, cashew nuts, pecorino cheese V

Hogarth's spring allotment salad - £15

Vegan feta, roasted chickpeas, peas, Evesham asparagus, toasted pine nuts, leaves, fresh herbs, lemon dressing VE

SOMETHING SWEET

Ice creams & sorbets - £9.50

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

Chili marinated pineapple - £11.50

Coconut sorbet, coconut granola, pineapple caramel VE

SIDES

Pomme puree - £6.50

Garlic roasted broccoli & cashew - £7.50

Hogarth's allotment garden salad - £5.50

Lemon chili & sesame blistered Evesham asparagus - £7.50

Triple cook chips - £6

Truffle parmesan stealth fries - £7.50

Homemade onion rings - £5.50

Lemon cheesecake - £11.50

Blueberry compote, Biscoff oat crumble, meringue kisses, blueberry sorbet

Raspberry mousse - £11.50

Confit Stanleys farm rhubarb, pistachio sponge, raspberry syrup, raspberry caviar, Stanleys farm rhubarb gel, elderflower yoghurt crèmeux