



HOGARTH'S
HOTELS & RESTAURANTS



ALLERGYMENU



THREE COUNTIES MENU

WHILE YOU WAIT ...

Selection of freshly baked Shipton Mill breads - £3.50

British rapeseed oil & balsamic VE

Garlic & chilli marinated olives - £4 VE

Homemade rosemary focaccia - £5.95

Sundried tomato hummus VE

STARTERS

Homemade soup of the day - £7.50

Served with freshly baked Shipton Mill bread V/VE

Wild mushroom parfait - £9.50

Pickled walnuts, toasted brioche V

"Red House Farm" asparagus - £9.95

An Orchard Farm poached egg, shaved parmesan, tarragon emulsion, hazelnut crumb V

Buttered chicken scallops - £12.50

Toasted almonds, crisp greens, mango gel, crispy chicken skin

Midlands chicken & black pudding terrine - £9.95

Homemade piccalilli, crushed pistachios, toasted croute

Hogarth's cured 'Severn & Wye' salmon - £11.50

Pickled organic cucumbers, charred orange, cucumber ketchup, chicory

MAINS

Midlands chicken supreme - £22.50

Pearl barley and bacon risotto, caramelised shallot, seasonal organic allotment vegetables, chicken jus

Sea trout - £23.50

Spiced saffron potatoes, purple sprouting broccoli, samphire, organic spinach purée, chive sauce

Crab & chilli carbonara - £21.95

Parmesan butter, basil pangrattato, garlic crostini

Herefordshire lamb rump - £25.95

Charred allotment carrots, fondant potato, hispi cabbage, pea purée, mint oil, lamb jus

28 Day Aged Herford Beef 10oz sirloin steak - £30.50

Hereford Beef 8oz fillet steak - £35

Served with roasted vine tomatoes, portobello mushroom, triple cooked chips

Add sauce- £2.50

Diane

Peppercorn

Blue cheese

Beef dripping

Worcestershire Way beer battered fish & chips - £19.95

Mushy peas, tartare sauce, chips, bread & butter

Hogarth's 7oz beef burger - £19.95

Smoked streaky bacon & cheddar cheese, toasted brioche bun, skin on stealth fries and burger sauce.

Served with onion rings & cali slaw

Hogarth's allotment super food salad - £14

Asparagus, green beans, radish, fresh herbs, toasted hazelnuts, green chilli & ginger dressing VE

Add chicken - £7

Add halloumi - £4

PLANT BASED

STARTERS

Rosemary focaccia - £5.95

Sundried tomato hummus VE

Buffalo cauliflower wings - £8.95

Sticky sesame cauliflower, vegan ranch VE

Wild mushroom parfait - £9.50

Pickled walnuts, toasted sourdough VE

MAINS

Bubble & squeak croquette - £17

Burnt sweetcorn, charred baby leeks, romesco sauce VE

Homemade vegan roasted aubergine burger - £17

Toasted vegan seeded bun, with skin on stealth fries, Vegan mayo, pickled slaw VE

Vietnamese sticky tofu - £17

Beetroot linguini, roasted pak choi, capers VE

Hogarth's allotment super food salad - £14

Asparagus, green beans, radish, fresh herbs, toasted hazelnuts, green chilli & ginger dressing VE

Add vegan feta - £4

Add tofu - £4

DESSERTS

Ice creams & sorbets - £7.50

Selection of homemade ice creams and fruit sorbets, vegan shortbread VE

Hazelnut & chocolate mousse - £9.50

Shards of vegan meringue, raspberry purée and fresh raspberries VE

SIDES - £4.50

Harissa roasted carrots, coconut yoghurt, mint, pomegranate VE

Roasted hispi cabbage, chicken butter & chicken skin granola

Crunchy cali slaw

Hogarth's allotment garden vegetable salad

Fine beans, crispy pancetta, parmesan

Triple cooked chips

Truffle parmesan skin on stealth fries

Onion rings

Skin on stealth fries

SOMETHING SWEET

Raspberry delice - £9.50

Served with shards of poppy seed meringue V

Caramelised Braeburn apple - £9.50

Filo & date crisp in a brandy and cider sauce served with crème fraîche ice cream V

Salted caramel espresso mousse - £9.50

Brownie base, chocolate glaze and roasted hazelnuts V

Three Counties cheese board - £13

Seasonal chutney, artisan crackers

White chocolate panna cotta - £9.50

Poached rhubarb, dehydrated ginger cake, rhubarb sorbet

Black forest glass - £9.50

Berry consommé jelly, chocolate brownie, cherry compote, black forest diplomat cream

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.

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

PRIX FIXE MENU
MONDAY – FRIDAY 12 - 4PM

TWO COURSES
£24.95

THREE COURSES
£29.95

STARTERS

Homemade soup of the day

Served with freshly baked Shipton mill bread V/VE
(please ask the restaurant team for vegan option)

Midlands chicken & black pudding terrine

Homemade piccalilli, crushed pistachios, toasted croute

Wild mushroom parfait

Pickled walnuts, toasted sourdough VE

MAINS

Bubble & squeak croquette

Burnt sweetcorn, charred baby leeks, romesco sauce VE

Hogarths 7oz beef burger

Smoked streaky bacon & cheddar cheese, toasted brioche bun, skin on stealth fries & burger sauce.
Served with onion rings & cali slaw

Midlands chicken supreme

Pearl barley and bacon risotto, caramelised shallot, seasonal organic allotment vegetables, chicken jus

SIDES - £4.50

Harissa roasted carrots, coconut yoghurt, mint, pomegranate VE

Roasted hispi cabbage, chicken butter & chicken skin granola

Crunchy cali slaw

Hogarths allotment garden vegetable salad

Fine beans, crispy pancetta, parmesan

Triple cooked chips

Truffle parmesan skin on stealth fries

Onion rings

DESSERTS

Raspberry delice

Served with shards of poppy seed meringue V

Salted caramel espresso mousse

Brownie base, chocolate glaze and roasted hazelnuts V

White chocolate panna cotta

Poached rhubarb, dehydrated ginger cake, rhubarb sorbet



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