



HOGARTH'S
HOTELS & RESTAURANTS



ALLERGYMENU



Three Counties Menu

WHILE YOU WAIT....

Charcuterie Board - £12

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

Selection of freshly baked Shipton Mill breads - £4.50 VE

Homemade coriander & harissa butter

Confit chicken wings - £7.50

Miso caramel, peanut crumb

Feta stuffed peppers - £ 4.50

Vegan parmesan polenta fries - £5.95 VE

marinara sauce

Citrus & fennel marinated olives - £4.50 VE

STARTERS

Homemade soup of the day - £8.50

Served with freshly baked Shipton Mill bread V/VE

Spiced duck & spring onion terrine - £9.50

Red pepper hoisin ketchup, garlic crisps, Brik pastry shard.

Sauteed asparagus - £8.50 VE

"Red house farm" asparagus velouté, tarragon oil, charred sourdough

Sourdough crumpet £8.95 V

Tartare butter, gin pickled cucumber, crispy espuma batter

Grilled mackerel £11.50

Tomato water gel, blanched shelled peas, courgette cream, horseradish emulsion, pea shoots

Pan seared scallops- £14

Pea purée, "Red House Farm" charred asparagus, wild garlic hollandaise

MAINS

Spring lamb rump - £24.95

Red house farm asparagus, braised turnips, baby new potatoes, baby carrots, wild garlic & pea purée, lamb jus

Cod fillet - £21.50

Crispy crushed potato cake, green bean, pea & lemon fricassee, burnt butter cream

Pan-fried Adlington chicken supreme - £21.95

Creamed sprouts & bacon, onion & garlic sautéed potatoes, Parma ham crisp

Pork fillet - £22.95

Butternut squash purée, shoulder & black pudding croquette, dehydrated sage, pork jus

28 Day-aged Hereford beef 10oz Sirloin steak - £31.00

Hereford beef 8oz fillet steak - £36.00

Served with grilled vine cherry tomatoes, rosemary scented mushroom, triple cooked chips

Add sauce - £4

Peppercorn | Blue Cheese | Red Wine Jus

Worcestershire Way beer battered fish & chips - £21.50

Mushy peas, tartare sauce, chips, bread & butter

Hogarth's 7oz beef burger - £21.50

Cheddar cheese, maple bacon, crispy onions, toasted bun, smoked paprika mayo, onion rings, skin on stealth fries

Hogarth's allotment Spring salad - £15 V

Local asparagus, peas, radish, feta, avocado, toasted pistachios, chickpeas, herbs, lemon & garlic vinaigrette

Add chicken - £7

Add salmon £7

Raspberry & salted caramel ganache tart - £9.50

Raspberry tuille, raspberry vodka

Rhubarb pannacotta - £9

Vanilla pod Cremieux, shortbread crumb, poached rhubarb, rhubarb syrup

SOMETHING SWEET

White chocolate delicé - £9

Honeycomb, toasted almond ice-cream

Three Counties cheese board - £14

Hereford hop, Shropshire blue, Luna goats' cheese, Sparkenhoe, seasonal chutney, quince jelly, crackers, grapes

PLANT-BASED

STARTERS

Vegan parmesan polenta fries - £5.95 VE

marinara sauce

Ginger compressed apple - £8.50 VE

Jewelled cous-cous, golden currants, pomegranate, hazelnut

Sautéed asparagus - £8.50 VE

"Red house farm" asparagus velouté, tarragon oil, charred sourdough

MAINS

Kohlrabi fondant with lemongrass broth - £18 VE

Harissa roasted cauliflower, Pak choi, sweet potato crisps

Courgette & vegan parmesan burger - £18 VE

Tzatziki mayo, stealth fries

Cauliflower chickpea curry - £18 VE

Coconut rice, homemade lemon & coriander seed flatbread

Hogarth's allotment Spring salad - £15 VE

Local asparagus, peas, radish, vegan feta, avocado, toasted pistachios, chickpeas, herbs, lemon & garlic vinaigrette

DESSERTS

Ice creams & sorbets - £7.50 VE

Selection of homemade ice creams and fruit sorbets

Rhubarb upside-down cake - £9 VE

Vanilla ice-cream

SIDES

Lemon & garlic green beans with parmesan glaze - £5

Hogarth's allotment garden side salad - £5

Chorizo & shallot roasted baby new potatoes - £5.50

Triple cooked chips - £5.50

Truffle stealth fries - £5.50

Homemade onion rings - £5.00

Stealth fries - £4.50

Rhubarb upside-down cake- £9 VE

Vanilla ice-cream

Iced coffee parfait - £9

Pistachio sable biscuit, vanilla foam, caramel sauce, caramel tuille

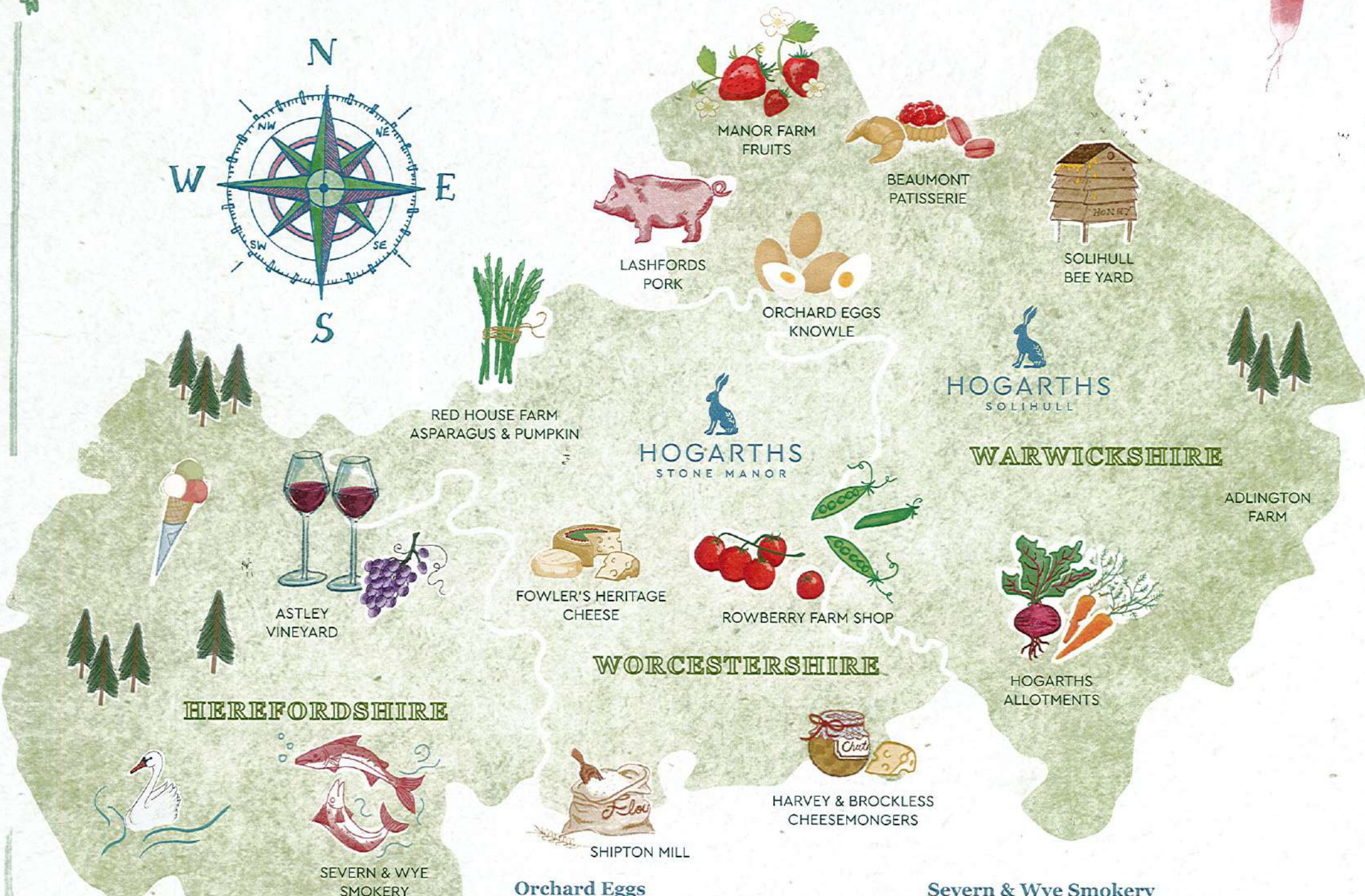
A discretionary optional service charge of 10% will be added to your bill of which 100% is distributed amongst all staff members. Hogarth's Hotels pays all its staff above the National Minimum Wage & the majority above National Living Wage

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.



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.



PRIX FIXE MENU

MONDAY - FRIDAY 12PM - 4PM

TWO COURSES
£25.95

THREE COURSES
£30.95

STARTERS

Homemade soup of the day

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

Ginger compressed apple - **VE**

Jewelled cous-cous, golden currants, pomegranate, onion & fennel puree, hazelnut

Spiced duck & spring onion terrine

Red pepper hoisin ketchup, garlic crisps, Brik pastry shard

MAINS

Cauliflower chickpea curry

Coconut rice, homemade lemon & coriander seed flatbread **VE**

Hogarth's 7oz beef burger

Cheddar cheese, maple bacon, crispy onions, toasted bun, smoked paprika mayo, onion rings, skin on stealth fries

Pan-fried Adlington chicken supreme

Creamed sprouts & bacon, onion & garlic sautéed potatoes, Parma ham crisp

SIDES

Lemon & garlic green beans with parmesan glaze - £5

Hogarth's allotment garden side salad - £5

Chorizo & shallot roasted baby new potatoes - £5.50

Triple cooked chips - £5.50

Truffle stealth fries - £5.50

Homemade onion rings - £5.00

Stealth Fries - £4.50

DESSERTS

Raspberry & salted caramel ganache tart

Raspberry tuille, raspberry vodka

White chocolate delice

Honeycomb, toasted almond ice-cream

Rhubarb upside-down cake **VE**

Vanilla ice-cream

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