

THE HARWOOD ARMS

Sunday 2nd December 2018

Before

Gusbourne Brut Reserve, Kent, 2014 £14.00
Harwood Arms Bloody Mary £10.50

Venison Scotch egg £5.50

To start

Montgomery cheddar and onion tart with cider vinegar and mustard cream

Venison faggots with Jerusalem artichoke and pickled crosnes

Dressed crab on English muffins with pickled lemon and coastal herbs

Poached Scottish salmon with pickled cucumber, seaweed and rye crisps

Crispy lamb sweetbreads with Wiltshire truffle cream, malt and barley

To follow

Cornish pollock with cauliflower and smoked kipper

Braised jowl of Tamworth pork with carrots, black pudding and pale ale

Cornish skate with radishes, lemon and samphire fritters

Roast Sirloin of 45 day aged Hereford beef with Yorkshire pudding, roast potatoes, cauliflower cheese croquettes, horseradish cream, root vegetables, bone marrow gravy and greens
(£10 supplement)

3 courses for £49.50

An optional 12.5% service charge will be added to your bill
Please inform us of any allergies before you order. A separate vegetarian menu is available on request.

To finish

Medlar sticky toffee pudding with buttermilk ice cream

Burnt cream of Richmond Park honey with thyme madeleines

Cranberry jam doughnuts with spiced cream

Marmalade ice cream sandwich

Three British cheeses with oat cakes and chutney

Young Buck, Northern Ireland, Cow's milk

Winchester, New Forest, Cow's milk

Pavé cobble, Somerset, Sheep's milk

(£2 supplement or £13.50 as an extra course)

Pudding Wine

Umatham Beerenauslese, Burgenland, 2015 £13.00

LBV, Niepoort, Porto, 2013 £9

Palo Cortado "Sanlucar", Equipo Navazos, No.52 (50ml) £10