

# THE HARWOOD ARMS

Sunday 4th November 2018

## Before

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

Venison Scotch egg £5.50

## To start

Venison faggots with chestnuts and prune

Montgomery cheddar and onion tart with cider vinegar and mustard cream

Dressed crab on English muffins with pickled lemon and coastal herbs

Charred Cornish mackerel with beetroot and horseradish

Game tea with teal on toast, devils on horseback and deer rissoles  
(for 2 people to share)

## To follow

Cornish pollock with cauliflower and smoked kipper

Roast red legged partridge with bacon, creamed kale, pickled pear and bread sauce

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

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

Buttermilk pudding with figs and fig leaf ice

Blackcurrant jam doughnuts with citrus cream

Marmalade ice cream sandwich

Burnt cream of Richmond Park honey with thyme madeleines

Three British cheeses with oat cakes and chutney

Barkham Blue, Berkshire, 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