

THE HARWOOD ARMS

Sunday 6th May 2018

Before

Gusbourne Brut Reserve, Kent, 2013 £ 14.00

Harwood Arms Bloody Mary £ 9.50

Venison Scotch egg £ 4.50

To start

Cornish crab on English muffins with pickled lemon and coastal herbs

Wye Valley asparagus with soft boiled pheasant egg, duck ham, juniper cream and hazelnut

Montgomery cheddar and onion tart with cider vinegar and mustard cream

Whipped chicken liver with thyme hobnobs and onion jam

To follow

Sirloin of 45 day aged Hereford beef with with Yorkshire pudding, horseradish cream,
roast potatoes, root vegetables and greens
(£10 supplement)

Roast Berkshire deer with baked crapaudine beetroot, smoked bone marrow and walnut

Roast rump of Cumbrian veal with parsley mash, wild mushrooms and charred onion

Cornish pollock with purple sprouting broccoli, watercress and potted shrimp butter

2 courses for £39.50

3 courses for £48.50

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

Rhubarb and sherry trifle

Lemon curd doughnuts with Earl Grey cream

Marmalade ice cream sandwich

Raspberry ripple pavlova

Three British cheeses with oatcakes and chutney

Driftwood, Somerset, Goat's milk

Young Buck, County Down, Cow's milk

Bermondsey Hard Pressed, London, Cow's milk

(£2 supplement or £12.50 as an extra course)

Pudding wine

Umatham Beerenauslese, Burgenland, 2015 £13.00

Banyuls Tradition, Coume del Mas, Languedoc-Roussillon, NV £9.00

LBV, Niepoort, Porto, 2013 £9

Grahams Vintage, Porto, 1985 (50ml) £19

Oloroso "Montilla", Equipo Navazos, No.74 (50ml) £10

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