

THE HARWOOD ARMS

Wednesday 16th May 2018

Before

Gusbourne Brut Reserve, Kent, 2013 £ 14.00

Martin Miller's Gin with grapefruit and basil £ 9.50

Harwood Arms venison Scotch egg £ 4.50

To start

Cornish crab on English muffins with pickled lemon and coastal herbs

Montgomery cheddar and onion tart with cider vinegar and mustard cream

Wye Valley asparagus with soft boiled quail's eggs, duck ham, juniper cream and hazelnut

Charred Cornish mackerel with laverbread mustard and pickled cucumber

Whipped chicken liver with thyme hobnobs and onion jam

To follow

Whole Cornish lemon sole with radishes, lemon and samphire fritters

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

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

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

Braised short rib of Ruby Red beef with wild garlic, turnip and horseradish

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

Strawberry and elderflower trifle

Lemon curd doughnuts with Earl Grey cream

Marmalade ice cream sandwich

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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