

# THE HARWOOD ARMS

Thursday 4<sup>th</sup> October 2018

## Before

Gusbourne Brut Reserve, Kent, 2014 £14.00  
Hepple gin with fresh orange and rosemary £10.50

Harwood Arms venison Scotch egg £5.50

## To start

Dressed crab on English muffins with pickled lemon and coastal herbs

Charred Cornish mackerel with English tomatoes and herb pesto

Montgomery cheddar and onion tart with cider vinegar and mustard cream

Crispy lamb sweetbreads with Wiltshire truffle cream, malt and barley

Salt baked beetroot with figs, hazelnuts and duck ham

## To follow

Cornish plaice with sweetcorn, cockles, bacon and lemon thyme

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

Roast fallow deer with celeriac, juniper and pickled walnut

Cornish skate with radishes, lemon and samphire fritters

Yorkshire grouse with creamed root vegetables,  
stuffed cabbage and elderberries  
(£5 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

Blackberry and bay leaf trifle with brown sugar meringues

Burnt cream of Richmond Park honey with madeleines

Buttermilk pudding with English berries and elderflower ice

Blackcurrant jam doughnuts with citrus cream

Three British cheeses with oat cakes and chutney

Young Buck, Northern Ireland, Cow's milk

Cornish Gouda, Cornwall, 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

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