

THE HARWOOD ARMS

Thursday 6th December 2018

Before

Gusbourne Brut Reserve, Kent, 2014 £14.00
Portobello Road Bramble £10.50

Harwood Arms venison Scotch egg £5.50

To start

Venison faggots with Jerusalem artichoke and pickled crosnes

Dressed crab on English muffins with pickled lemon and coastal herbs

Montgomery cheddar and onion tart with cider vinegar and mustard cream

Poached Scottish salmon with pickled cucumber, seaweed and rye crisps

Whipped chicken liver with onion jam and thyme hobnobs

To follow

Cornish pollock with cauliflower and smoked kipper

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

Rump of Cumbrian veal with parsley mash, wild mushroom and roast onion

Roast fallow deer with pumpkin, pickled walnuts and Brussels sprouts

Cornish sand sole with radishes, lemon and samphire fritters

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

Quince tart tatin with mead 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

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