

# THE HARWOOD ARMS

Thursday 8<sup>th</sup> November 2018

## Before

Gusbourne Brut Reserve, Kent, 2014 £14.00  
Martin Millers with orange and rosemary £10.50

Harwood Arms 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

Crispy lamb sweetbreads with Wiltshire truffle cream, malt and barley

## To follow

Cornish pollock with cauliflower and smoked kipper

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

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

Roast fallow deer with pumpkin, pickled walnuts and Brussels sprouts

Cornish skate 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 raisin caramel and mead ice cream

Marmalade ice cream sandwich

Blackcurrant jam doughnuts with citrus cream

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

Moody's Rosary Ash, Somerset, Goat'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