

THE HARWOOD ARMS

Sunday 30th December 2018

Before

Gusbourne Brut Reserve, Kent, 2014 £14.00

Sloe gin fizz £12.50

Harwood Arms venison Scotch egg £5.50

To start

Venison faggots with Jerusalem artichoke and pickled crosnes

Crispy lamb sweetbreads with Wiltshire truffle cream, malt and barley

Lapsang cured salmon with rye crisps, pickled cucumber and dill

Montgomery cheddar and onion tart with cider vinegar and mustard cream

Whipped chicken liver with onion jam and thyme hobnobs

To follow

Cornish pollock with cauliflower and smoked kipper

Roast rump of Tamworth pork with bramley apple sauce, crackling, roast potatoes and greens

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

Roast Sirloin of 45 day aged Hereford beef with Yorkshire pudding, roast potatoes, cauliflower cheese croquettes, horseradish cream, root vegetables, bone marrow gravy and greens
(£10 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

Burnt cream of Richmond Park honey with thyme madeleines

Medlar sticky toffee pudding with buttermilk ice cream

Cranberry jam doughnuts with spiced cream

Marmalade ice cream sandwich

Three British cheeses with oatcakes and apple chutney

Young Buck, Northern Ireland, Cow's milk
Montgomery Cheddar, Somerset, Cow's milk
Pavé cobble, Somerset, Sheep's milk

(£2 supplement or £13.50 as an extra course)

pudding Wine

LBV, Niepoort, Porto, 2013 £9.00

Banyuls Tradition, Coume Del Mas, NV, Languedoc-Roussillon, France £10.00

Umathum Beerenauslese, Burgenland, Austria 2015 £13.00