

THE HARWOOD ARMS

Saturday 9th February 2019

Before

Gusbourne Brut Reserve, Kent, 2014 £14.00

Somerset Soother £10.50

Harwood Arms venison Scotch egg £5.50

Starters

Roast onion soup with Welsh rarebit brioche

Whipped chicken liver with thyme hobnobs and onion jam

Crispy lamb sweetbreads with Wiltshire truffle cream, malt and barley

Venison faggots with Jerusalem artichoke and pickled crosnes

Devilled crab tartlet with a salad of fresh herbs

Mains

Sea trout on toast with mussels cooked in cider and sorrel

Roast haunch of fallow deer with celeriac, kale and pickled pear

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

Cornish pollock with cauliflower and smoked kipper

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

Puddings

Lemon curd doughnuts with Earl Grey cream

Rhubarb and custard slice with rhubarb sorbet

Warm treacle tart with buttermilk sorbet

Marmalade ice cream sandwich

Young buck with chicory, walnuts and pear (£2 supplement)

3 courses for £49.50

Pudding Wine

LBV, Niepoort, Porto, 2013 £9.00

Umatham Beerenauslese, Burgenland, Austria 2015 £13.00