

THE HARWOOD ARMS

Friday 11th January 2019

Before

Gusbourne Brut Reserve, Kent, 2014 £14.00

Sloe gin fizz £12.50

Harwood Arms venison Scotch egg £5.50

To start

Poached salmon with rye crisps, pickled cucumber and dill

Crispy lamb sweetbreads with Wiltshire truffle cream, malt and barley

Dressed crab on English muffins with pickled lemon and coastal herbs

Montgomery cheddar and onion tart with cider vinegar and mustard cream

Venison faggots with Jerusalem artichoke and pickled crosnes

To follow

Roast fallow deer with pumpkin, pickled walnuts and brussels sprouts

Braised short rib of Ruby Red beef with parsley mash, wild mushroom and roast onion

Cornish pollock with cauliflower and smoked kipper

Roast skate with radishes, lemon and samphire fritters

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

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

Quince tart tatin with roast quince ice cream

Warm malt cake with crystal malt ice cream

Marmalade ice cream sandwich

Three British cheeses with oatcakes and apple chutney

Young Buck, Northern Ireland, Cow's milk

Winchester, New Forest, Cow's milk

Pavé Cobble, Somerset, Sheep's milk

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

3 courses for £49.50

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