

# THE HARWOOD ARMS

Saturday 12<sup>th</sup> January 2019

## Before

Gusbourne Brut Reserve, Kent, 2014 £14.00

Sloe gin fizz £12.50

Harwood Arms venison Scotch egg £5.50

## To start

Roast onion soup with Welsh rarebit brioche

Crispy lamb sweetbreads with Wiltshire truffle cream, malt and barley

Dressed crab on English muffins with pickled lemon and coastal herbs

Whipped chicken liver with onion jam and thyme hobnobs

Venison faggots with Jerusalem artichoke and pickled crosnes

## To follow

Roast fallow deer with pumpkin, pickled walnuts and brussels sprouts

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

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

Warm malt cake with crystal malt ice cream

Lemon curd doughnuts with Earl Grey 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