

THE HARWOOD ARMS

Wednesday 12th June 2019

Before

Gusbourne Brut Reserve, Appledore, Kent, England, 2014 £14.00

Sipsmith Summer Cup £10.50

Harwood Arms venison Scotch egg £5.50

Starters

Crab royale with peas and lovage

Venison faggots with white onion and marjoram

Whipped chicken liver with thyme hobnobs and onion jam

Coronation quail salad with apricot and almond

Isle of Wight asparagus with soft boiled pullet egg, duck ham and hazelnuts

Mains

Braised jowl of Tamworth pork with crushed peas and broad beans, black pudding and sherry

Cornish pollock with cauliflower and smoked kipper

Whole baked lemon sole with radishes and green sauce

Roast rump of 55 day aged Blue Grey beef with crisp pressed potato, snails and bone marrow gravy

Roast fallow deer with celeriac, rainbow chard and pickled pear

Puddings

Marmalade ice cream sandwich

Chocolate malt cake with crystal malt ice cream

Strawberry and elderflower trifle

Raspberry jam doughnuts with lemon thyme cream

Leeds blue with celery, grapes and parsley (£2 supplement)

3 courses for £49.95

Pudding Wine

LBV, Niepoort, Porto 2013 £9.00

Umatham Beerenauslese, Burgenland, Austria 2017 £13.00