

# THE HARWOOD ARMS

Saturday 13<sup>th</sup> April 2019

## Before

Hattingley Rosé, Hampshire, England, 2014 £14.00

Blackcurrant Fizz £15.00

Harwood Arms venison Scotch egg £5.50

## Starters

Crab royale with peas and lovage

Norfolk asparagus with smoked turbot roe, seaweed and lemon

Baked bone marrow with snails, parsley and crystal malt

Wild garlic soup with crispy hake collar and seaweed mustard

Whipped chicken liver with thyme hobnobs and onion jam

## Mains

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

Sea trout on toast with mussels cooked in cider and sorrel

Cornish pollock with cauliflower and smoked kipper

Roast fallow deer with celeriac, kale and pickled pear

Roast Sutton Hoo chicken with collard shoots, crushed Jersey Royals, bacon and watercress

## Puddings

Marmalade ice cream sandwich

Rhubarb and custard slice with rhubarb sorbet

Lemon curd doughnuts with Earl Grey cream

Burnt cream of Richmond Park honey with thyme madeleines

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 2015 £13.00