

THE HARWOOD ARMS

Wednesday 15th May 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

Venison faggots with white onion and marjoram

Whipped chicken liver with thyme hobnobs and onion jam

Isle of Wight asparagus with battered cod's cheek and tartare sauce

Crispy lamb sweetbreads with a salad of barley and Wiltshire truffle cream

Mains

Sea trout on toast with mussels cooked in cider and sorrel

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

Cornish pollock with cauliflower and smoked kipper

Shortrib of Ruby Red beef with parsley mash, grilled onion and wild mushrooms

Roast muntjac with celeriac, Swiss chard and pickled pear

Puddings

Marmalade ice cream sandwich

Strawberry and elderflower pavlova

Chocolate malt cake with crystal malt ice cream

Warm treacle tart with buttermilk sorbet

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