THE HARWOOD ARMS

Monday 21st 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

Venison faggots with chestnut and pickled crosnes

Crispy lamb sweetbreads with Wiltshire truffle cream, malt and barley

Dressed crab on English muffins with pickled lemon and coastal herbs

Charred Cornish mackerel with beetroot, rhubarb and watercress

To follow

Cornish pollock with cauliflower and smoked kipper

Roast fallow deer with celeriac, brassicas and crab apple jelly

Cornish skate with radishes, lemon and samphire fritters

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

Rump of veal with parsley mash, wild mushroom and roast onion

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

Lemon curd doughnuts with Earl Grey cream

Burnt cream of Richmond Park honey with thyme madeleines

Quince tart tatin with mead ice cream

Marmalade ice cream sandwich

Three British cheeses with oatcakes and apple chutney

Montgomery Cheddar, Somerset, Cow's milk
Barkham Blue, Berkshire, 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

Umathum Beerenauslese, Burgenland, Austria 2015 £13.00

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