

THE HARWOOD ARMS

Sunday 10th February 2019

Before

Gusbourne Brut Reserve, Kent, 2014 £14.00

Somerset Soother £10.50

Harwood Arms venison Scotch egg £5.50

Starters

Roast onion soup with Welsh rarebit brioche

Whipped chicken liver with thyme hobnobs and onion jam

Crispy lamb sweetbreads with Wiltshire truffle cream, malt and barley

Cornish crab on English muffin with pickled lemon and coastal herbs

Venison faggots with Jerusalem artichoke and pickled crosnes

Mains

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

Cornish pollock with cauliflower and smoked kipper

Topside of Cumbrian veal with parsley mash, wild mushroom and roast onion

Roast sirloin of 45 day aged Hereford beef with Yorkshire pudding, roast potatoes, cauliflower cheese croquettes, horseradish cream, root vegetables, bone marrow gravy and greens (£7.50 supplement)

Puddings

Lemon curd doughnuts with Earl Grey cream

Chocolate malt cake with crystal malt ice cream

Burnt cream of Richmond Park honey with thyme madeleines

Marmalade ice cream sandwich

Sparkenhoe blue with chicory, walnuts and pear (£2 supplement)

3 courses for £49.50

Pudding Wine

LBV, Niepoort, Porto, 2013 £9.00

Umatham Beerenauslese, Burgenland, Austria 2015 £13.00