

THE HARWOOD ARMS

Sunday 10th March 2019

Before

Gusbourne Brut Reserve, Kent, 2014 £14.00

Rhubarb fizz £12.50

Harwood Arms venison Scotch egg £5.50

Starters

Whipped chicken liver with thyme hobnobs and onion jam

Soft poached egg with a salad of duck hearts, bacon and hazelnut

Wild garlic soup with crispy hake collar and seaweed mustard

Devilled crab tartlet with herbs and lemon

Venison faggots with Jerusalem artichoke and pickled crosnes

Mains

Braised shoulder of Berkshire Roe deer for 2 to share with Yorkshire pudding, roast potatoes, cauliflower cheese croquettes, root vegetables, bone marrow gravy and greens (£3.00 supplement p.p.)

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

Puddings

Warm treacle tart with buttermilk sorbet

Rhubarb and custard slice with rhubarb sorbet

Chocolate malt cake with crystal malt ice cream

Lemon curd doughnuts with Earl Grey cream

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

3 courses for £49.95

Pudding Wine

LBV, Niepoort, Porto, 2013 £9.00

Umatham Beerenauslese, Burgenland, Austria 2015 £13.00