

THE HARWOOD ARMS

Sunday 12th May 2019

Before

Hattingley Rosé, Hampshire, England, 2014 £14.00

Harwood Arms Bloody Mary £10.50

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

Wild garlic soup with crispy hake collar and seaweed mustard

Isle of Wight asparagus with smoked turbot roe and lemon

Mains

Sea trout on toast with mussels cooked in cider and sorrel

Sutton Hoo chicken with crushed Jersey Royals, bacon and watercress

Cornish pollock with cauliflower and smoked kipper

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

Marmalade ice cream sandwich

Warm treacle tart with buttermilk sorbet

Lemon curd doughnuts with Earl Grey cream

Raspberry and lemon thyme trifle

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