

THE HARWOOD ARMS

Sunday 14th April 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

Norfolk asparagus with a soft boiled pheasant egg, duck ham, hazelnut and juniper

Venison faggots with Jerusalem artichoke and pickled crosnes

Whipped chicken liver with thyme hobnobs and onion jam

Baked bone marrow with snails, parsley and crystal malt

Mains

Sea trout on toast with mussels cooked in cider and sorrel

Cornish pollock with cauliflower and smoked kipper

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

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

Burnt cream of Richmond Park honey with thyme madeleines

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 2015 £13.00