

THE HARWOOD ARMS

Sunday 17th February 2019

Before

Gusbourne Brut Reserve, Kent, 2014 £14.00

Harwood Arms Bloody Mary £9.50

Venison Scotch egg £5.50

Starters

Roast onion soup with Welsh rarebit brioche

Salt baked beetroot with rhubarb, duck ham and hazelnut

Crispy lamb sweetbreads with Wiltshire truffle cream, malt and barley

Devilled crab tartlet with a salad of fresh 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

Sea trout on toast with mussels cooked in cider and sorrel

Roast sirloin of 45 day aged Shorthorn 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

Burnt cream of Richmond Park honey with thyme madeleines

Marmalade ice cream sandwich

Warm treacle tart with buttermilk sorbet

Shropshire 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