

THE HARWOOD ARMS

Sunday 2nd June 2019

Before

Hattingley Rosé, Hampshire, England, 2014 £14.00

Blackcurrant Fizz £15

Harwood Arms 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

Coronation quail salad with apricot and almond

Isle of Wight asparagus with soft boiled pullet egg, duck ham and hazelnuts

Mains

Cornish cod with cauliflower and smoked kipper

Haunch and shoulder of Berkshire pork with crushed peas and broad beans, black pudding and sherry

Whole baked lemon sole with radishes and green sauce

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

Strawberry and elderflower trifle

Burnt cream of Richmond Park honey with fresh madeleines

Raspberry jam doughnuts with lemon thyme cream

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

An optional 12.5% service charge will be added to your bill
Please inform us of any allergies before you order. A separate vegetarian menu is available on request.