

THE HARWOOD ARMS

Sunday 8th March 2020

Before

Gusbourne Brut Reserve, Appledore, Kent, England, 2015 £15.00

Harwood Arms Bloody Mary £9.50

Venison Scotch egg £5.50

Starters

Baked bone marrow with Dorset snails, parsley and malt

Devilled crab tartlet with fresh herbs and lemon

Gin and citrus cured salmon with dill cream and buckwheat blinis

Venison faggots with Jerusalem artichoke and marjoram

Crispy lamb sweetbreads with wild mushrooms and barley

Mains

Cornish monkfish with watercress, brassicas and seaweed

Roast pollock with colcannon, English prawns and crispy bacon

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

Roast sirloin of 45 day Shorthorn beef with Yorkshire pudding, roast potatoes, cauliflower cheese croquettes, horseradish cream, root vegetables, bone marrow gravy and greens (£7.50 supplement)

Puddings

Rhubarb and sherry trifle

Marmalade ice cream sandwich

Chocolate malt cake with crystal malt ice cream

Lemon Curd doughnuts with Earl Grey cream

Double barrel Lincolnshire poacher with a warm Eccles cake
(£2.00 supplement or £12.50 as an extra course)

3 courses for £49.95

pudding Wine

LBV, Niepoort, Porto 2014 £9.00

Umatham Beerenauslese, Burgenland, Austria 2017 £13.00