

THE HARWOOD ARMS

Sunday 8th September 2019

Before

Gusbourne Brut Reserve, Appledore, Kent, England, 2014 £14.00

Harwood Arms Bloody Mary £9.50

Venison Scotch egg £5.50

Starters

Crab royale with English sweetcorn and nasturtium

Cured Cornish mackerel with pickled cucumber, kohlrabi and horseradish

Whipped chicken liver with thyme hobnobs and onion jam

Venison faggots with white onion and marjoram

Chilled tomato soup with crayfish and basil

Mains

Pan fried cod with cauliflower and smoked kipper

Cornish monkfish with English courgettes, seaweed and a shellfish butter sauce

Braised jowl of Tamworth pork with crushed peas and broad beans, black pudding and sherry

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

Fig and hazelnut tart with fig leaf ice cream

Brown bread ice cream with raspberries and whisky

Damson, mirabelle and ginger trifle

Lemon curd doughnuts with Earl Grey cream

Sparkenhoe blue with celery, grapes and parsley (£2.00 supplement)

3 courses for £49.95

Pudding Wine

LBV, Niepoort, Porto 2013 £9.00

Umatham Beerenauslese, Burgenland, Austria 2017 £13.00