Sunday 13th October 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 apple and cucumber

Crispy lamb sweetbreads with wild mushrooms and barley

Whipped chicken liver with thyme hobnobs and onion jam

Venison faggots with white onion and marjoram

Cured Cornish mackerel with pickled kohlrabi, horseradish and dill

**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 turnip, roast apple and mustard

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

Brown bread ice cream with raspberries and whisky

Blackberry and bay leaf trifle

Quince tatin with raisin caramel and buttermilk sorbet

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

**3 courses for £49.95**

**Pudding Wine**

LBV, Niepoort, Porto 2014 £9.00

Umathum Beerenauslese, Burgenland, Austria 2017 £13.00