Sunday 17th November 2019

**Before**

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

Harwood Arms Bloody Mary £9.50

Venison Scotch egg £5.50

**Starters**

Cured Cornish mackerel with Tokyo turnip, horseradish and dill

Crispy lamb sweetbreads with wild mushrooms and barley

Venison faggots with white onion and marjoram

Crab royale with apple and cucumber

Whipped chicken liver with thyme hobnobs and onion jam

**Mains**

Roast topside and braised belly of Herdwick lamb with Yorkshire pudding, roast potatoes, root vegetables, greens, gravy and mint sauce

Braised jowl of Tamworth pork with crushed turnip, roast apple and mustard

Cornish monkfish with smoked eel, red wine and salsify

Roast Cornish Cod with Jerusalem artichoke, hazelnut and Wiltshire truffle

(£5.00 supplement)

**Puddings**

Raspberry doughnuts with Earl Grey cream

Medlar sticky toffee pudding with vanilla ice cream

Quince tart tatin with raisin caramel and buttermilk sorbet

Blackberry and bay leaf trifle

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