

THE HARWOOD ARMS

Wednesday 4th November 2020

Before

Venison Scotch egg £5.50

Glamorgan Scotch Egg £5.50 (v)

A pair of oat and herring milt crumpets £5.50

Starters

Crispy pigs head with a salad of celery, celeriac and hazelnuts

Chalk Stream trout rillettes with winter radishes and dill

Jerusalem artichoke and truffle tart with black garlic and pickled trompettes

Porthilly oyster and English sparkling soup with seaweed and oyster beignet

Mains

Roast monkfish with smoked eel, cauliflower and sherry

Cornish cod with white beans, cockles and celery

Truffled parsnip, chestnut and hazelnut loaf with roast parsnips and a honey mustard glaze

Berkshire pork chop with pease pudding and sauce charcuterie

Norfolk chicken stuffed with brioche and thyme butter with tenderstem broccoli and creamed potato

Aged sirloin of shorthorn beef with hen of the woods, rosemary and turnip (£7.50 supplement per person)

Puddings

Blackcurrant and apple oat crumble pie with bay custard

Warm Jamaica ginger cake with crystalised orange and honey ice cream

Pear and caramel trifle with frozen Babycham

Earl Grey ice cream with lemon meringue and shortbread

Montgomery cheddar with warm malt loaf and spiced date jam (£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

All guests contact details will be retained for track and trace purposes

An optional 12.5% service charge will be added to your bill

Please inform us of any allergies before you order.