

THE HARWOOD ARMS

Wednesday 11th September 2019

Before

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

Hepple, Fever-Tree tonic, rosemary and orange. £11.50

Harwood Arms Venison Scotch egg £5.50

Starters

Crab royale with English sweetcorn and nasturtium

Coronation quail salad with apricot and almond

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

Roast fallow deer with beetroot, blackcurrant and smoked bone marrow

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

Yorkshire grouse with creamed root vegetables, stuffed cabbage and elderberries
(£10.00 supplement)

Puddings

Fig and hazelnut tart with fig leaf ice cream

Brown bread ice cream with raspberries and whisky

Damson, mirabelle and ginger trifle

Burnt cream of Richmond Park honey with fresh madeleines and English strawberries

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