

THE HARWOOD ARMS

Saturday 14th March 2020

Before

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

Martin Miller's gin with lemon, thyme and Fever Tree tonic £12.50

Harwood Arms venison Scotch egg £5.50

Starters

Gin and citrus cured salmon with dill cream and buckwheat blinis

Devilled crab tartlet with fresh herbs and lemon

Crispy lamb sweetbreads with wild mushrooms and barley

Venison faggots with Jerusalem artichoke and marjoram

Wild garlic soup with brandade and crispy cod cheeks

Mains

Cornish monkfish with watercress, brassicas and seaweed

Roast pollock with colcannon, English prawns and crispy bacon

Pot roast guinea fowl with purple sprouting broccoli, celeriac and nutmeg

Braised jowl of Tamworth pork with carrot, black pudding and pale ale

Roast fallow deer with beetroot, blackcurrant and kromeski

Puddings

Rhubarb and sherry trifle

Marmalade ice cream sandwich

Chocolate malt cake with crystal malt ice cream

Lemon Curd doughnuts with Earl Grey cream

Double barrel Lincolnshire poacher with a warm Eccles cake
(£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