

THE HARWOOD ARMS

Tuesday 15th September 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

Cornish crab royale with courgette and basil

Sweetcorn and Berkswell tart with pickled girolles and lemon thyme

Porthilly oyster and English sparkling soup with seaweed and oyster beignet

Hand cut venison tartare with pontack sauce, pickled mustard seeds and egg yolk

Mains

Roast Yorkshire grouse with creamed girolles, offal faggot and homemade lardo (£5.00 supplement)

Berkshire pork chop with pease pudding and sauce charcuterie

Haunch of Aynhoe park fallow deer with hen of the woods, rosemary and turnip

Roast monkfish with a smoked eel puff pastry pie (for 2 to share)

Chalk stream trout with smoked mussels, tomato and samphire

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

Puddings

Blackcurrant and apple oat crumble pie with bay custard

Warm barley pudding with poached plum and meadowsweet ice cream

Pear and caramel trifle with frozen Babycham

Raspberry marshmallow teacake

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.