

THE HARWOOD ARMS

Sunday 8th July 2018

Before

Gusbourne Brut Reserve, Kent, 2013 £ 14.00
Hattingley Valley Rosé, Hampshire, 2014 £ 12.00
Harwood Arms Bloody Mary £10.50

Venison Scotch egg £5.50

To start

Whipped chicken liver with thyme hobnobs and onion jam
Cornish crab on English muffins with pickled lemon and coastal herbs
Charred Cornish mackerel with Isle of Wight tomatoes and herb pesto
Montgomery cheddar and onion tart with cider vinegar and mustard cream
Coronation quail salad with almond, apricot and crispy leg

To follow

Cornish pollock with melted leeks, cockles and bacon
Braised jowl of Tamworth pork with carrots, black pudding and pale ale
Roast Sirloin of 45 day aged Hereford beef with Yorkshire pudding, cauliflower cheese croquettes,
horseradish cream, roast potatoes, root vegetables and greens
(£10 supplement)
Cornish skate with radishes, lemon and samphire fritters

3 courses for £49.50

An optional 12.5% service charge will be added to your bill
Please inform us of any allergies before you order. A separate vegetarian menu is available on request.

To Finish

Strawberry and chamomile trifle

Gooseberry jam doughnuts with lemon thyme cream

Poor knights of Windsor with apricots and mead

Buttermilk pudding with tayberries, blueberries and elderflower ice

Three British cheeses with oatcakes and chutney

Bermondsey Hard Pressed, London, Cow's milk

Beauvale, Nottinghamshire, Cow's milk

Pave cobble, Somerset, Sheep's milk

(£2 supplement or £12.50 as an extra course)

Pudding wine

Umatham Beerenauslese, Burgenland, 2015 £13.00

LBV, Niepoort, Porto, 2013 £9

Grahams Vintage, Porto, 1985 (50ml) £19

Oloroso "Montilla", Equipo Navazos, No.74 (50ml) £10