

# THE HARWOOD ARMS

Tuesday 19<sup>th</sup> September 2017

## Before

Gusbourne Brut Reserve, Kent, 2013 £14.00

Jensen's Old Tom Gin with rosemary and grapefruit £10.50

Harwood Arms venison Scotch egg £4.50

## To start

Montgomery cheddar and onion tart with cider vinegar and sorrel

Charred Cornish mackerel with seaweed mustard, pickled cucumber and watercress

Hot smoked sea trout with English beans, soft boiled quails eggs and salad cream

Dressed Cornish crab on English muffins with pickled lemon and coastal herbs

Roast red leg partridge with wild mushrooms, bacon & spelt

## To follow

Roast sea bream with courgettes and sea aster

Roast Berkshire deer with baked carrot, pickled walnut and juniper

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

Herb fed chicken with sweetcorn pancakes, chestnut mushrooms and lemon thyme

Breast and leg of Yorkshire grouse with celeriac, pontack sauce and cobnuts  
(£5 supplement)

**2 courses for £37.50**

**3 courses for £46.00**

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

English plum and hazelnut tart with buttermilk ice cream

Blackberry and bay trifle with brown sugar meringues

Brown bread ice cream with raspberries and whisky

Three British cheeses with oatcakes and chutney

*Dorstone, Herefordshire, Goat's milk*  
*Gorwydd Caerphilly, Somerset, Cow's milk*  
*Barkham Blue, Berkshire, Cow's milk*

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

### Sweet Wine

Umatham Beerenauslese, Burgenland, 2015 £13.00  
Banyuls Tradition, Coume del Mas, Languedoc-Roussillon, NV £9.00

### Port

Quinta do Noval Tawny, 10 year old £15.00  
Quinta De La Rosa Finest Reserve £7.50

### Sweet Sherry

Matusalum, Oloroso 30 Year Old, Gonzalez Byass £12