

# HARBORNE KITCHEN

## **SAMPLE TASTING**

### **Devonshire Crab Arancini**

Heritage Beetroot & Ricotta Tart

### **Blackstick's Blue Welsh Rarebit**

### **Arenkha Herring's Roe**

Brown Butter Terrine, Spring Onion

### **Hen of the Woods**

Sourdough Crumpet, Black Garlic

### **Malloreddus**

Black Truffle, 36 Month Aged Parmesan

### **Fillet Of Cod**

English Peas, Smoked Bacon

### **Lake District Hogget**

Wye Valley Asparagus, Wild Garlic

### **Tunworth**

Burnt Apple, Amaranth

### **Yorkshire Rhubarb**

Custard, Cinnamon Toast

### **Sandeman's 20yr Pedro Ximénez**

Candied Hazelnut, Horlicks

**£100**

Classic Wine Pairing: £60

Fine Wine Pairing: £100