

# 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