

HARBORNE KITCHEN

SAMPLE TASTING

Heritage Beetroot & Ricotta Tart

Toasted Brioche & Aged Barber's Cheddar

Barbecued Prawn Taco

Arenkha Herring's Roe

Brown Butter Terrine, Spring Onion

Smoked Eel

Roasted Cauliflower, Almond

Malloreddus

Black Truffle, 36 Month Aged Parmesan

Hand Dived Orkney Scallop

Chorizo Jam, Nasturtium

Lake District Venison

Pear, Parsnip, Savoy

Yorkshire Rhubarb

Custard, Cinnamon Toast

Sandeman's 20yr Pedro Ximenez

Candied Hazelnut, Horlicks

£120

Classic Wine Pairing: £60

Fine Wine Pairing: £120

British Cheese Plate

3 for £11 • 5 for £16 • 7 for £20

Sandeman's Port Flight

3 Ports for £18