

# The Harwood Arms

Sunday 1<sup>st</sup> February

## Snacks

*Venison Scotch Egg...12*

*Glamorgan Vegetarian Scotch Egg...12*

*Potato Crisps with Cod Roe...8*

## Starters

### **Grilled Orkney Scallop**

*Cucumber, Shiso and Seaweed*

### **Roast Quail**

*Celeriac, Walnuts and Pear*

### **Chalk Stream Trout**

*Sauce Gribiche and Soda Bread Cracker*

## Roast for 2 to Share



### **Jersey Sirloin**

*Horseradish Cream*

*(£7.5 supplement per person)*

### **Our Iberian Pork**

*Apple Sauce and Crackling*

### **Slow Cooked Deer Shoulder**

*Wrapped in Bacon*

*Horseradish Cream*

### **Cornish Monkfish**

*Brown Crab Sauce*

*Served with Yorkshire Puddings, Roast Potatoes,  
Baked Carrots, Cauliflower Cheese and Greens*

## Pudding

### **Sticky Toffee Pudding**

*Butterscotch and Vanilla Ice Cream*

### **Apple Tart Tatin**

*Sauternes Cream*

### **Duck Egg Custard Flan**

*Peach Gelato*

### **Pear and Almond Tartlet**

*Perl Las Cheese, Stem Ginger and Black Pepper*

**2 Courses for £64**

**3 Courses for £79**

*per person*

*A discretionary 12.5%  
gratuity is added to all bills.*

*Please ask your waiter about  
any dietary restrictions.*

*Vegetarian menu provided upon request*