The Harwood Arms

Sunday 1st November

Snacks

Venison Scotch Egg…12
Glamorgan Vegetarian Scotch Egg…12
Beef Tartare on Bone Marrow Toast…12
Potato Crisps with Cod Roe…8

Starters

Chilled Yellow Tomato Soup
Sorbet, Shellfish and a Warm Muffin with Potted Shrimp Butter

Chalk Stream Trout
Cucumber, Crème Fraîche and Horseradish

Fallow Deer Pâté en Croûte
Raw Celeriac and Mustard

Roast for 2 to Share

Jersey Beef Sirloin
Horseradish Cream
(£7.5 supplement per person)

Cumbrian Pork Belly
Lovage and Fennel Honey

Slow Cooked Deer Shoulder
Wrapped in Bacon
Horseradish Cream

Cornish Cod
Brown Crab Sauce

Served with Yorkshire Puddings, Roast Potatoes, Greens, Cauliflower Cheese and Celeriac

Pudding

Sticky Toffee Pudding
Malt, IPA and Vanilla Ice Cream

Chocolate Malt
Hazelnut Praline and Crème Fraîche Ice Cream

Pumpkin Crème Brûlée
Sea Buckthorn, Candied Pecans and Warm Madeleine

Truffle Baron Bigod
Canelé and Whitley Manor Honey

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