

# *The Harwood Arms*

Sunday 5<sup>th</sup> May

## *Snacks*

*Venison Scotch Egg...9*  
*Glamorgan Vegetarian Scotch Egg...9*  
*Potato Crisps with Cod Roe...8*

## *Starters*

**Warm Onion Tart**  
*Quickes Goats Cheese, Worcestershire and Shallots*

**Iberian Pork and Trotter Pâté en Croûte**  
*Cider, Remoulade and Pickles*

**Lasagne of Rabbit Shoulder**  
*Mushrooms, Riesling and Thyme*

## *Roast for 2 to Share*

**Sirloin of Belted Galloway**  
*Horseradish Cream*  
*(£7.5 supplement per person)*

**Cumbrian Pork Loin and Jowl**  
*Apple Sauce*



**Slow Cooked Deer Shoulder**  
*Wrapped in Bacon*  
*Horseradish Cream*

**Roast Skate Wing**  
*Brown Crab Sauce*

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

## *Pudding*

**Apple Parfait**  
*Shortbread, Hazelnuts and Sherry*

**Rhubarb and Custard Trifle**  
*Rapeseed, Brioche and Gelato*

**Milk Flan**  
*Poached Blood Orange and Sorbet*

**Cheese**  
*Baron Bigod, Caper Jam and Stout Honey*

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

**2 Courses for £55**  
**3 Courses for £70**

*Please ask your waiter about any dietary restrictions.*

*Vegetarian menu provided upon request*