

The Harwood Arms

Sunday 5th July

Snacks

Venison Scotch Egg...12
Glamorgan Vegetarian Scotch Egg...12
Beef Tongue on Bone Marrow Toast...10
Potato Crisps with Cod Roe...8

Starters

Cured Sea Bream

Shiso, Seaweed and Radish

Chalk Stream Trout

Cucumber, Creme Fraîche and Horseradish

Roast Quail

Peas, Pork Fat and Mint

Roast for 2 to Share

Jersey Beef Sirloin

Horseradish Cream
(£7.5 supplement per person)



Slow Cooked Deer Shoulder

Wrapped in Bacon
Horseradish Cream

Cumbrian Pork Belly

Apple Sauce and Fennel Honey

Cornish Cod

Brown Crab Sauce

*Served with Yorkshire Puddings, Roast Potatoes,
Grilled Hispi Cabbage, Cauliflower Cheese and Celeriac*

Pudding

Sticky Toffee Pudding

Butterscotch and Vanilla Ice Cream

Warm Rice Pudding

English Cherries, Stem Ginger and Almonds

Strawberry Custard Tart

Elderflower and Jersey Milk

Baron Bigod

Tart Tatin

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