

# *The Harwood Arms*

Sunday 7<sup>th</sup> June

## *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***

*Cucumber, Shiso and Seaweed*

### ***Chalk Stream Trout***

*Sauce Gribiche and Soda Bread Cracker*

### ***Roast Quail***

*Peas, Pork Fat and Mint*

## *Roast for 2 to Share*

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



***Slow Cooked Lamb Shoulder***  
*Wild Garlic Chimichurri*

***Our Iberian Pork***  
*Apple Sauce*

***Cornish Cod***  
*Brown Crab Sauce*

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

## *Pudding*

### ***Sticky Toffee Pudding***

*Butterscotch and Vanilla Ice Cream*

### ***Camomile Flan***

*Vanilla and Apricots*

### ***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*