

The Harwood Arms

Sunday 7th June

Snacks

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

Starters

Warm Blue Cheese Tart
Apple, Celery and Pickled Walnuts

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)

Our Iberian Pork and Jowl
from Whitley Manor Farm
Apple Sauce



Slow Cooked Deer Shoulder
Wrapped in Bacon
Horseradish Cream

Roast Cornish Monkfish
Brown Crab Sauce

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

Pudding

Apple Parfait
Shortbread, Hazelnuts and Sherry

Pimm's Trifle
Strawberries, Cucumber and Mint

Milk Flan
Apricot and Gelato

Cheese
Baron Bigod, Caper Jam and Stout Honey

2 Courses for £55
3 Courses for £70

A discretionary 12.5% gratuity is added to all bills.

Please ask your waiter about any dietary restrictions.

Vegetarian menu provided upon request