

# *The Harwood Arms*

Sunday 8<sup>th</sup> March

## *Snacks*

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

## *Starters*

***Warm Salad of Iberian Ham***  
*Jerusalem Artichoke and Almonds*

***Chalk Stream Trout***  
*Sauce Gribiche and Soda Bread Cracker*

***Cured Sea Bream***  
*Cucumber, Shiso and Seaweed*

## *Roast for 2 to Share*

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



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

***Our Iberian Pork***  
*Apple Sauce and Crackling*

***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*

***Poached Yorkshire Rhubarb***  
*Rice Pudding, Stem Ginger and Vanilla*

***Duck Egg Milk Flan***  
*Blood Orange Gelato*

***Baron Bigod***  
*Tart Tatin and Black Truffle*

***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*