

The Harwood Arms

Sunday 8th May

Snacks

Venison Scotch Egg...7
Glamorgan Vegetarian Scotch Egg...6.5
Beef Tongue on Dripping Toast...6
Potato Crisps with Cod Roe...6

Starters

Spewood Cheese Tart
Celeriac and Thyme

Sea Bream Tartare
Capers, Rye Crackers and Egg Yolk

Isle of Wight Tomatoes
Whipped Goat's Curd, Lovage and Basil

Roast for 2 to Share

Slow Cooked Lamb Shoulder
Mint Sauce

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



Loin of Iberico Pork
Bramley Apple Sauce

Cornish Cod
Smoked Shellfish Sauce

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

Pudding

Earl Grey Tart
Candied Apples and Jersey Milk

Blood Orange Trifle
Ewe's Milk Yoghurt and Sauternes Ice-Cream

Malted Treacle Slice
Stout and Crème Fraîche Ice-Cream

Selection of British Cheeses
*Cerney Ash, Mrs Kirkham's, Shropshire Blue
Water Crackers and Stout Honey*

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

3 Courses for £61.00

*Please ask your waiter about
any dietary restrictions.*