

The Harwood Arms

Sunday 9th June

Snacks

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

Starters

Blue Vein Perl Las Cheese Tart
Butterhead Lettuce, Pickled Walnut and Celery

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 Monkfish
Brown Crab Sauce

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

Pudding

Apple Parfait
Shortbread, Hazelnuts and Sherry

Rhubarb and Custard Trifle
Rapeseed, Brioche and Gelato

Milk Flan
Poached Blood Orange and Sorbet

Cheese
Baron Bigod, Caper Jam and Stout Honey

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

2 Courses for £55
3 Courses for £70

*Please ask your waiter about
any dietary restrictions.*

Vegetarian menu provided upon request