

The Harwood Arms

Sunday 9th August

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

Shiso, Seaweed and Radish

Chalk Stream Trout

Cucumber, Creme Fraîche and Horseradish

Roast Quail

Peas, Pork Fat and Mint

Roast for 2 to Share

Jersey Beef Sirloin

Horseradish Cream
(£7.5 supplement per person)



Slow Cooked Deer Shoulder

Wrapped in Bacon
Horseradish Cream

Our Iberian Pork Belly

Lovage and Fennel Honey

Cornish Cod

Brown Crab Sauce

Served with Yorkshire Puddings, Roast Potatoes,
Greens, Cauliflower Cheese and Celeriac

Pudding

Sticky Toffee Pudding

Butterscotch and Vanilla Ice Cream

Camomile Flan

Yellow Peach and Doughnuts

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