

The Harwood Arms

Sunday 9th November

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

Cucumber, Shiso and Seaweed

White Beetroot Salad

Deer Tongue, Hazelnuts and Sorrel

Chalk Stream Trout

Sauce Gribiche and Soda Bread Cracker

Roast for 2 to Share

Belted Galloway Sirloin

Horseradish Cream
(£7.5 supplement per person)



Slow Cooked Deer Shoulder

Wrapped in Bacon
Horseradish Cream

Our Iberian Pork Chop

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

Fig Leaf Ice Cream

Mead, Bee Pollen and Meringue

Duck Egg Custard Flan

Peach Gelato

Pear and Almond Tartlet

Perl Las Cheese, Stem Ginger and Black Pepper

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