

The Harwood Arms

Sunday 10th July

Snacks

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

Starters

Sea Bream Tartare
Capers, Rye Crackers and Egg Yolk

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

Salad of Green Beans
Duck Ham, Almonds and Nectarine

Roast for 2 to Share

Slow Cooked Lamb Shoulder
Mint Sauce

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



Loin and Jowl of Iberico Pork
Bramley Apple Sauce

Chalk Stream Trout on Toast
Seaweed Butter Sauce

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

Pudding

Burnt Cambridge Cream
Shortbread and Richmond Park Honey

Summer Berry Trifle
Blackcurrant Granita and Yoghurt Ice Cream

English Strawberry Parfait
Burnt Meringue and Toasted Almonds

Selection of Cheese
*Cerney Ash, Comté, Cashel Blue
Water Crackers and Stout Honey*

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

3 Courses for £65.00

*Please ask your waiter about
any dietary restrictions.*