

The Harwood Arms

Sunday 10th October

Snacks

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

Starters

Berkswell Cheese Tart
Sweetcorn and Wiltshire Truffle

Heritage Tomatoes
Lovage and Grilled Mackerel

Muntjac Pâté en Croûte
Pickles and Walnut Wine

Roast for 2 to Share

Slow Cooked Roe Deer Shoulder
Honey Mustard Glaze

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



Loin and Jowl of Pork
Bramley Apple Sauce

Chalk Stream Trout
Seaweed Hollandaise

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

Pudding

Aynhoe Park Honey Tart
Raspberries and Jersey Milk

Strawberries
English Rosé, Clotted Cream, Jelly and Meringue

Chocolate Malt Cake
Blackberry and Meadowsweet Ice Cream

Selection of Cheeses
Cerney Ash, Mrs. Kirkham's Lancashire and Perl Las
Water Crackers and Stout Honey

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

3 Courses for £55.00

*Please ask your waiter about
any dietary restrictions.*