

# *The Harwood Arms*

Sunday 11<sup>th</sup> February

## *Snacks*

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

## *Starters*

***Venison Pâté en Croûte***  
*Hedgerow Jelly, Mustard Fruit & Pistachio*

***Warm Onion Tart***  
*Quickes Goats Cheese, Worcestershire and Shallots*

***Grilled Tongue of Red Deer***  
*Quince, Aged Vinegar and Beetroot*

## *Roast for 2 to Share*

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

***Loin and Jowl of Iberian Pork***  
*Apple Sauce*



***Slow Cooked Fallow Deer Shoulder***  
*Wrapped in Bacon*  
*Horseradish Cream*

***Roast Cornish Monkfish***  
*Brown Crab Sauce*

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

## *Pudding*

***Apple Parfait***  
*Shortbread, Hazelnuts and Sherry*

***Plum Ripple Ice Cream***  
*Caramelised Pastry, Almond Cream and Camomile*

***Custard Flan***  
*Quince and Crème Fraîche*

***Selection of Cheese***  
*Tunworth, Lincolnshire Poacher, Beauvale Blue  
Crackers and Homemade Chutney*

***3 Courses for £65.00***

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

*Vegetarian menu provided upon request*

*Please ask your waiter about any dietary restrictions.*