

The Harwood Arms

Sunday 13th September

Snacks

Venison Scotch Egg...12
Glamorgan Vegetarian Scotch Egg...12
Beef Tartare on Bone Marrow Toast...12
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

Cumbrian 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
Malt, IPA and Vanilla Ice Cream

Camomile Flan
Blood Peach and Doughnuts

Raspberry Custard Tart
Lemon Curd 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