

The Harwood Arms

Sunday 14th November

Snacks

Glamorgan Vegetarian Scotch Egg... 6.5

Potato Crisps with Cod Roe... 6

Beef Tongue on Dripping Toast... 6

Starters

Berkswell Cheese Tart

Celeriac and Wiltshire Truffle

Grilled Herring

Beetroot, Sour Cream and Shiso

Muntjac Pâté en Croûte

Pickles and Walnut

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

Earl Grey Tart

Candied Apples and Jersey Milk

Pear Trifle

Hazelnuts, Butterscotch and Whisky Ice Cream

Malted Treacle Slice

Stout and Crème Fraîche ice Cream

Selection of Cheeses

Dorstone, 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.*