

The Harwood Arms

Sunday 7th December

Snacks

Venison Scotch Egg...12
Glamorgan Vegetarian Scotch Egg...12
Beef Tongue on Bone Marrow Toast...10
Potato Crisps with Cod Roe...8

Starters

Cured Sea Bream

Cucumber, Shiso and Seaweed

White Beetroot Salad

Deer Tongue, Hazelnuts and Sorrel

Chalk Stream Trout

Sauce Gribiche and Soda Bread Cracker

Roast for 2 to Share

Jersey Sirloin
Horseradish Cream
(£7.5 supplement per person)



Slow Cooked Deer Shoulder
Wrapped in Bacon
Horseradish Cream

Our Iberian Pork
Apple Sauce and Crackling

Cornish Cod
Brown Crab Sauce

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

Pudding

Sticky Toffee Pudding
Butterscotch and Vanilla Ice Cream

Apple Tart Tatin
Crème Fraîche

Duck Egg Custard Flan
Peach Gelato

Pear and Almond Tartlet
Perl Las Cheese, Stem Ginger and Black Pepper

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