

The Harwood Arms

Sunday 15th January

Snacks

Venison Scotch Egg...8

Potato Crisps with Cod Roe...7

Cod Beignets with Lovage Emulsion...7

Starters

Warm Pumpkin Tart

Quickes Goats Cheese and Thyme

Venison Pâté en Croûte

Port and Peppercorn Jelly with Homemade Pickles

Salad of Root Vegetables

Iberian Ham, Hazelnuts and Radicchio

Roast for 2 to Share

Sirloin of Belted Galloway

*Horseradish Cream
(£7.5 supplement per person)*

Loin of British Iberian Pork

Bramley Apple Sauce



Slow Cooked Fallow Deer Shoulder

*Wrapped in Bacon
Honey Mustard Glaze*

Roast Cornish Monkfish

Cauliflower Sauce

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

Pudding

Mandarin Trifle

Cranberries and Gingerbread

Lemon Thyme Panna Cotta

Olive Oil and Rhubarb

Custard Flan

Spiced Plum Jam and Gelato

Selection of Cheese

*Dorstone, Applebys Cheshire, Per Las
Water Crackers and Homemade Chutney*

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

3 Courses for £65.00

*Please ask your waiter about
any dietary restrictions.*

Vegetarian menu provided upon request