

# *The Harwood Arms*

Sunday 16<sup>th</sup> January

## *Snacks*

*Venison Scotch Egg...6.5*  
*Glamorgan Vegetarian Scotch Egg...6.5*  
*Beef Tongue on Dripping Toast...6*

## *Starters*

***Berkswell Cheese Tart***  
*Celeriac and Thyme*

***Warm Chestnut Soup***  
*Wild Boar Sausage Roll and Toasted Chestnuts*

***Muntjac Pâté en Croûte***  
*Pickles & Walnut Wine*

## *Roast for 2 to Share*

***Slow Cooked Sika Deer Shoulder***  
*Bacon and Honey Mustard Glaze*

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



***Loin and Jowl of Iberico Pork***  
*Bramley Apple Sauce*

***Cornish Monkfish***  
*Seaweed Hollandaise*

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

## *Pudding*

***Earl Grey Tart***  
*Candied Appels and Jersey Milk*

***Pear Trifle***  
*Hazelnuts, Butterscotch and Whisky Ice Cream*

***Malted Treacle Slice***  
*Stout and Crème Fraîche ice Cream*

***Selection of Cheeses***  
*Cerney Ash, 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.*