

The Harwood Arms

Sunday 17th September

Snacks

Venison Scotch Egg...8
Glamorgan Vegetarian Scotch Egg...8
Potato Crisps with Cod Roe...7

Starters

Warm Onion Tart
Quickes Goats Cheese, Worcestershire and Shallots

Fallow Deer Pâté en Croûte
Cider Jelly, Mustard Fruits and Cobnuts

Seasonal Vegetable Salad
Cured Trout, Sugar Snaps and Smoked Sour Cream

Roast for 2 to Share

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

Our Iberian Pork
Bramley Apple Sauce



Slow Cooked Fallow Deer Shoulder
Wrapped in Bacon
Honey and Mustard Glaze

Roast Cornish Cod
Seaweed Sauce

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

Pudding

Blood Orange Trifle
Champagne Jelly and Buttermilk

Lemon Thyme Panna Cotta
British Strawberries and Warm Beignets

Custard Flan
Peach and Gelato

Selection of Cheese
Tunworth, Lincolnshire Poacher, Beauvale Blue
Crackers and Homemade Chutney

3 Courses for £65.00

A discretionary 12.5% gratuity is added to all bills.

Vegetarian menu provided upon request

Please ask your waiter about any dietary restrictions.