

# THE HARWOOD ARMS

Saturday 17<sup>th</sup> October 2020

## Before

Venison Scotch egg £5.50

Glamorgan Scotch Egg £5.50 (v)

A pair of oat and herring milt crumpets £5.50

## Starters

Crispy pigs head with a salad of celery, celeriac and hazelnuts

Cornish crab royale with courgette and basil

Jerusalem artichoke and truffle tart with black garlic and pickled trompettes

Porthilly oyster and English sparkling soup with seaweed and oyster beignet

Venison tartare with pontack sauce, pickled mustard seeds and egg yolk

## Mains

Harwood Arms roasts

Berkshire pork chop with Bramley apple sauce

Braised shoulder of Aynhoe Park roe deer for two people to share

Roast sirloin of 45 day Shorthorn beef with horseradish cream (£7.50 supplement)

All roasts are served with Yorkshire pudding, roast potatoes, cauliflower cheese, root vegetables, gravy and greens

Chalk stream trout with smoked mussels, tomato and samphire

Truffled nut roast with honey and mustard glaze

## Puddings

Blackcurrant and apple oat crumble pie with bay custard

Warm barley pudding, spiced plum and meadowsweet

Pear and caramel trifle with frozen Babycham

Raspberry marshmallow teacake

Montgomery cheddar with warm malt loaf and spiced date jam  
(£2.00 supplement or £12.50 as an extra course)

**3 courses for £49.95**

## Pudding Wine

LBV, Niepoort, Porto 2014 £9.00

Umatham Beerenauslese, Burgenland, Austria 2017 £13.00

All guests contact details will be retained for track and trace purposes

An optional 12.5% service charge will be added to your bill  
Please inform us of any allergies before you order.