

The Harwood Arms

Sunday 18th January

Snacks

Venison Scotch Egg...12

Glamorgan Vegetarian Scotch Egg...12

Potato Crisps with Cod Roe...8

Starters

Cured Sea Bream

Cucumber, Shiso and Seaweed

Warm Chestnut Soup

Pheasant Terrine and Roasted Chestnuts

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 Monkfish

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

Sauternes Cream

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