

# *The Harwood Arms*

Sunday 18<sup>th</sup> July

## *Snacks*

Guinea Fowl Sausage Roll...6.5  
Glamorgan Vegetarian Scotch Egg...6.5  
Potato Crisps with Cods Roe...6  
Beef Tongue on Dripping Toast...6

## *Starters*

**Berkswell Cheese Tart**  
*Sweetcorn and Wiltshire Truffle*

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

**Salad of Violet Artichokes**  
*Salted Pollock Cream and Parsley*

**Heritage Tomatoes**  
*Lovage and Grilled Mackerel*

**Hereford Beef Tartare**  
*Horseradish and Straw Potato*



## *Roast for 2 to Share*

**Slow Cooked Lamb Shoulder**

**Loin and Cheek of Pork**

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

**Chalk Stream Trout on Toast**

**Cauliflower Roasted in Goats Butter**

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

## *Pudding*

**Aynhoe Park Honey Tart**  
*Raspberries and Jersey Milk*

**Custard Flan**  
*Caramel and Apricots*

**Strawberries**  
*English Rosé, Clotted Cream, Jelly and Meringue*

**Warm Rhubarb Cake**  
*Marmalade and Earl Grey Tea Ice Cream*

**Selection of Cheeses**  
*Cerney Ash, Heckfield and Beauvale Blue  
Spotted Dick Crackers and Stout Honey*

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

**3 Courses for £49.95**

*Please ask your waiter about  
any dietary restrictions.*