

# *The Harwood Arms*

Sunday 18<sup>th</sup> September

## *Snacks*

Venison Scotch Egg...8  
Grilled Sardine on Toast...7  
Potato Crisps with Cod Roe...7

## *Starters*

**Sea Bream Tartare**  
Capers, Rye Crackers and Egg yolk

**Isle of Wight Tomatoes**  
Whipped Goat's Curd, Lovage and Basil

**Salad of Green Beans**  
Bresaola, Almonds and Stone Fruit

## *Roast for 2 to Share*

**Slow Cooked Fallow Deer Shank**  
Bacon and Honey Mustard Glaze

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



**Cumbrian Pork T-Bone**  
Bramley Apple Sauce

**Cornish Cod**  
Seaweed Butter Sauce

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

## *Pudding*

**Burnt Cambridge Cream**  
Shortbread and Richmond Park Honey

**Summer Berry Trifle**  
Blackcurrant Granita and Yoghurt Ice Cream

**Custard Flan**  
Spiced Plum Jam and Gelato

**Selection of Cheese**  
Cerne Ash, Applebys Cheshire, Crozier Blue  
Water Crackers and Stout Honey

A discretionary 12.5%  
gratuity is added to all bills.

**3 Courses for £65.00**

Please ask your waiter about  
any dietary restrictions.