

# *The Harwood Arms*

Sunday 19<sup>th</sup> June

## *Snacks*

*Venison Scotch Egg...7*  
*Beef Tongue on Dripping Toast...6*  
*Potato Crisps with Cod Roe...6*

## *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***  
*Almonds, White Peach and Parfait*

## *Roast for 2 to Share*

***Slow Cooked Lamb Shoulder***  
*Mint Sauce*

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



***Loin and Jowl of Iberico Pork***  
*Bramley Apple Sauce*

***Chalk Stream Trout on Toast***  
*Smoked Butter Sauce*

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

## *Pudding*

***Custard Flan***  
*Poached Rhubarb and Rose*

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

***English Strawberry Parfait***  
*Burnt Meringue and Toasted Almonds*

***Selection of Cheese***  
*Dorstone, Mrs Kirkham's, Cashel 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.*