

# *The Harwood Arms*

Sunday 19<sup>th</sup> November

## *Snacks*

Venison Scotch Egg...8  
Glamorgan Vegetarian Scotch Egg...8  
Potato Crisps with Cod Roe...7

## *Starters*

**Warm Onion Tart**  
Quickes Goats Cheese, Worcestershire and Shallots

**Sika Deer Pâté en Croûte**  
Hedgerow Jelly, Mustard Fruit & Pistachio

**Grilled Tongue of Red Deer**  
Quince, Aged Vinegar and Beetroot

## *Roast for 2 to Share*

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

**Our Iberian Pork**  
Apple Sauce



**Slow Cooked Sika Deer Shoulder**  
Wrapped in Bacon  
Honey and Mustard Glaze

**Roast Cornish Monkfish**  
Brown Crab Sauce

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

## *Pudding*

**Apple Parfait**  
Shortbread, Hazelnuts and Sherry

**Plum Ripple Ice Cream**  
Caramelised Pastry, Almond Cream and Camomile

**Custard Flan**  
Quince and Crème Fraîche

**Selection of Cheese**  
Tunworth, Lincolnshire Poacher, Beauvale Blue  
Crackers and Homemade Chutney

**3 Courses for £65.00**

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

*Vegetarian menu provided upon request*

*Please ask your waiter about any dietary restrictions.*