

The Harwood Arms

Sunday 20th April

Snacks

Venison Scotch Egg...9

Glamorgan Vegetarian Scotch Egg...9

Potato Crisps with Cod Roe...8

Beef Tongue on Bone Marrow Toast...8

Starters

Chilled Soup of White Asparagus

Toasted Crumpet and Cornish Crab

Chalk Stream Trout

Sauce Gribiche and Rye Cracker

Venison Pâté en Croûte

Port Jelly, Juniper and Plum Mustard

Roast for 2 to Share

Belted Galloway Sirloin

Horseradish Cream

(£7.5 supplement per person)

Our Iberian Pork

Apple Sauce and Crackling



Slow Cooked Deer Shoulder

Wrapped in Bacon

Horseradish Cream

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

Trifle

Rhubarb, Custard and Sherry

Cinnamon Doughnuts

Chicory Root Ice Cream and Caramelised Goat's Milk

Cheese

Baron Bigod, Caper Jam and Stout Honey

2 Courses for £64

3 Courses for £79

per person

*A discretionary 8% gratuity
is added to all bills.*

*Please ask your waiter about
any dietary restrictions.*

Vegetarian menu provided upon request