

# *The Harwood Arms*

Sunday 21<sup>st</sup> May

## *Snacks*

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

## *Starters*

**Warm Pumpkin Tart**  
Quickes Goats Cheese and Thyme

**Venison Pâté en Croûte**  
Port and Peppercorn Jelly with Homemade Pickles

**Spring Vegetable Salad**  
Cured Trout, Jersey Royals and Smoked Sour Cream

## *Roast for 2 to Share*

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

**Loin of Iberian Pork**  
Bramley Apple Sauce



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

**Roast Cornish Cod**  
Seaweed Sauce

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

## *Pudding*

**Blood Orange Trifle**  
Champagne Jelly and Buttermilk

**Lemon Thyme Panna Cotta**  
Rhubarb and Warm Beignets

**Custard Flan**  
Quince Jam and Gelato

**Selection of Cheese**  
Cerney, Applebys Cheshire, Perl Las  
Water Crackers and Homemade Chutney

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

**3 Courses for £65.00**

*Please ask your waiter about  
any dietary restrictions.*

*Vegetarian menu provided upon request*