## The Harwood Art Sunday 21st.

Venison Scotch Egg...9 Glamorgan Vegetarian Scotch Egg...9 Potato Crisps with Cod Roe...8

Starters

Warm Blue Cheese Tart

Apple, Celery and Pickled Walnuts

Iberian Pork and Trotter Pâté en Croûte

Cider, Remoulade and Pickles

Lasagne of Rabbit Shoulder

Mushrooms, Riesling and Thyme

Roast for 2 to Share

Sirloin of Belted Galloway

Horseradish Cream (£7.5 supplement per person)

Cumbrian Pork and Jowl Apple Sauce



Slow Cooked Deer Shoulder

Wrapped in Bacon Horseradish Cream

Roast Skate Wing Brown Crab Sauce

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

Pudding

Apple Parfait

Shortbread, Hazelnuts and Sherry

Pimm's Trifle

Strawberries. Cucumber and Mint

Milk Flan

Apricot and Gelato

Cheese

Baron Bigod, Caper Jam and Stout Honey

2 Courses for £55 3 Courses for £70

per person

Please ask your waiter about any dietary restrictions.