

The Harwood Arms

Sunday 21st September

Snacks

Venison Scotch Egg...9

Glamorgan Vegetarian Scotch Egg...9

Potato Crisps with Cod Roe...8

Beef Tongue on Bone Marrow Toast...8

Starters

Cured Sea Bream

Cucumber, Shiso and Seaweed

Beetroot Salad

Deer Tongue, Hazelnuts and Sorrel

Chalk Stream Trout

Sauce Gribiche and Soda Bread Cracker

Roast for 2 to Share

Belted Galloway Sirloin

Horseradish Cream
(£7.5 supplement per person)



Slow Cooked Deer Shoulder

Wrapped in Bacon
Horseradish Cream

Our Iberian Pork

Apple Sauce and Crackling

Cornish Skate

Brown Crab Sauce

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

Pudding

Sticky Toffee Pudding

Butterscotch and Vanilla Ice Cream

Fig Leaf Ice Cream

Vanilla, Bee Pollen and Meringue

Duck Egg Custard Flan

Peach and Gelato

Pear and Almond Tartlet

Perl Las Cheese, Stem Ginger and Black Pepper

2 Courses for £64

3 Courses for £79
per person

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

*Please ask your waiter about
any dietary restrictions.*

Vegetarian menu provided upon request