The Harwood Arms

Sunday 22nd November

Snacks

Venison Scotch Egg…12
Glamorgan Vegetarian Scotch Egg…12
Potato Crisps with Cod Roe…8

Starters

Warm Chestnut Soup
Mushroom, Celery and Braised Rabbit

Chalk Stream Trout
Cucumber, Crème Fraîche and Horseradish

Cornish Mackerel
Tokyo Turnip, Dill and Seaweed

Roast for 2 to Share

Jersey Beef Sirloin
Horseradish Cream
(£7.5 supplement per person)

Cumbrian Pork Belly
Lovage and Fennel Honey

Slow Cooked Deer Shoulder
Wrapped in Bacon
Horseradish Cream

Cornish Monkfish
Brown Crab Sauce

Served with Yorkshire Puddings, Roast Potatoes,
Greens, Cauliflower Cheese and Celeriac

Pudding

Sticky Toffee Pudding
Malt, IPA and Vanilla Ice Cream

Chocolate Malt
Hazelnut Praline and Crème Fraîche Ice Cream

Pear Trifle
Mead Jelly, Camomile and Rosemary

Truffle Baron Bigod
Canelé and Whitley Manor Honey

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