

The Harwood Arms

Sunday 26th July

Snacks

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

Starters

Cured Sea Bream
Shiso, Seaweed and Radish

Chalk Stream Trout
Cucumber, Creme Fraîche and Horseradish

Roast Quail
Peas, Pork Fat and Mint

Roast for 2 to Share

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



Slow Cooked Lamb Shoulder
Wild Mint Chimichurri

Cumbrian Pork Belly
Apple Sauce and Fennel Honey

Cornish Cod
Brown Crab Sauce

*Served with Yorkshire Puddings, Roast Potatoes,
Grilled Hispi Cabbage, Cauliflower Cheese and Celeriac*

Pudding

Sticky Toffee Pudding
Butterscotch and Vanilla Ice Cream

Camomile Flan
Yellow Peach and Doughnuts

Strawberry Custard Tart
Elderflower and Jersey Milk

Baron Bigod
Tart Tatin

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