

The Harwood Arms

Sunday 27th September

Snacks

Venison Scotch Egg...12
Glamorgan Vegetarian Scotch Egg...12
Beef Tartare on Bone Marrow Toast...12
Potato Crisps with Cod Roe...8

Starters

Chilled Yellow Tomato Soup
Sorbet, Shellfish and a Warm Muffin
with Potted Shrimp Butter

Warm Salad of Iberian Ham
Jerusalem Artichoke and Almonds

Fallow Deer Pâté en Croûte
Raw Celeriac and Mustard

Roast for 2 to Share

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



Slow Cooked Deer Shoulder
Wrapped in Bacon
Horseradish Cream

Cumbrian Pork Belly
Lovage and Fennel Honey

Cornish Cod
Crab Sauce

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

Pudding

Sticky Toffee Pudding
Malt, IPA and Vanilla Ice Cream

Camomile Flan
Blood Peach and Doughnuts

Raspberry Custard Tart
Lemon Curd 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