

# *The Harwood Arms*

Sunday 28<sup>th</sup> July

## *Snacks*

*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*

***Tartare of Chalk Stream Trout***  
*Cucumber, Horseradish and Seaweed*

## *Roast for 2 to Share*

***Sirloin of Belted Galloway***  
*Horseradish Cream*  
*(£7.5 supplement per person)*

***Our Iberian Pork***  
*from Whitley Manor Farm*  
*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*

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

***2 Courses for £55***  
***3 Courses for £70***  
*per person*

*Please ask your waiter about any dietary restrictions.*

*Vegetarian menu provided upon request*