

The Harwood Arms

Sunday 29th March

Snacks

Venison Scotch Egg...12
Glamorgan Vegetarian Scotch Egg...12
Beef Tongue on Bone Marrow Toast...10
Potato Crisps with Cod Roe...8

Starters

Cured Orkney Scallop
Cucumber, Shiso and Seaweed

Chalk Stream Trout
Sauce Gribiche and Soda Bread Cracker

Roast Quail
Celeriac, Walnuts and Pear

Roast for 2 to Share

Jersey Beef 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 Cod
Brown Crab Sauce

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

Pudding

Sticky Toffee Pudding
Butterscotch and Vanilla Ice Cream

Poached Yorkshire Rhubarb
Rice Pudding, Stem Ginger and Vanilla

Milk Flan
Blood Orange Gelato

Baron Bigod
Tart Tatin and Black Truffle

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