

The Harwood Arms

Sunday 31st March

Snacks

Venison Scotch Egg...9
Glamorgan Vegetarian Scotch Egg...9
Potato Crisps with Cod Roe...8

Starters

Warm Onion Tart
Quickes Goats Cheese, Worcestershire and Shallots

Venison Pâté en Croûte
Hedgerow Jelly, Mustard Fruit and Pistachio

Lasagne of Rabbit Shoulder
Mushrooms, Riesling and Thyme

Roast for 2 to Share

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

Slow Cooked Lamb Shoulder
Mint & Wild Garlic



Our Iberian Pork with Jowl
from Whitley Manor Farm
Apple Sauce

Roast Skate Wing
Crab Sauce

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

Pudding

Apple Parfait
Shortbread, Hazelnuts and Sherry

Rhubarb and Custard Trifle
Rapeseed, Brioche and Clotted Cream

Milk Flan
Poached Blood Orange and Sorbet

Selection of Cheese
*Tunworth, Lincolnshire Poacher, Beauvale Blue
Crackers and Homemade Chutney*

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

2 Courses for £55
3 Courses for £70

*Please ask your waiter about
any dietary restrictions.*

Vegetarian menu provided upon request