

# *The Harwood Arms*

Sunday 31<sup>st</sup> May

## *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 Sea Bream***

*Cucumber, Shiso and Seaweed*

### ***Chalk Stream Trout***

*Sauce Gribiche and Soda Bread Cracker*

### ***Roast Quail***

*Peas, Pork Fat and Mint*

## *Roast for 2 to Share*

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

***Cumbrian Pork Belly***  
*Apple Sauce*



***Slow Cooked Lamb Shoulder***  
*Wild Garlic Chimichurri*

***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*

***Warm Rice Pudding***  
*English Cherries, Stem Ginger and Almonds*

***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*