

# *The Harwood Arms*

Wednesday 1<sup>st</sup> April

## *Snacks*

*Venison Scotch Egg...12*  
*Glamorgan Vegetarian Scotch Egg...12*  
*Potato Crisps with Cod Roe...8*



## *Starters*

### **Chalk Stream Trout**

*Sauce Gribiche and Soda Bread Cracker*

### **Cured Sea Bream**

*Cucumber, Shiso and Seaweed*

### **Roast Quail**

*Celeriac, Walnuts and Pear*

### **Warm Salad of Iberian Ham**

*Jerusalem Artichoke and Almonds*

## *Mains*

### **Roast Cornish Cod**

*Wild Garlic, Grilled Leeks and Smoked Eel*

### **Our Iberian Pork**

*from Whitley Manor Farm*

*Crown Prince, Sea Buckthorn and Quince*

### **Berkshire Fallow Deer**

*Smoked Beetroot, Endive and Bone Marrow*

### **Belted Galloway Beef**

*Mushrooms, Pickled Onions and Potato Galette*

## *Pudding*

### **Prune and Armagnac Custard Tart**

*Marmalade and Tea Ice Cream*

### **Poached Yorkshire Rhubarb**

*Rice Pudding, Stem Ginger and Vanilla*

### **Duck Egg Milk Flan**

*Blood Orange Gelato*

### **Baron Bigod**

*Tart Tatin and Black Truffle*

**2 Courses for £64**

**3 Courses for £79**

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

*Please ask your waiter about any dietary restrictions.*

*Game birds may contain shot*