

# *The Harwood Arms*

Wednesday 1<sup>st</sup> July

## *Snacks*

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



## *Starters*

**Chalk Stream Trout**  
Cucumber, Creme Fraîche and Horseradish

**Cured Sea Bream**  
Shiso, Seaweed and Radish

**Roast Quail**  
Peas, Pork Fat and Mint

**Warm Salad of Iberian Ham**  
Jerusalem Artichoke and Almonds

## *Mains*

**Roast Cornish Cod**  
Creamed Potatoes, Shimeji and Chicken Fat

**Our Iberian Pork**  
from Whitley Manor Farm  
Tokyo Turnips, Cherry and Grelot Onion

**Retired Jersey Beef**  
Mushrooms, Pickled Onions and Potato Galette

**Rack Of Herdwick Lamb**  
Courgettes, Olive Caramel and Ratatouille

## *Pudding*

**Strawberry Custard Tart**  
Elderflower and Jersey Milk

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

**Camomile Flan**  
Vanilla, Apricots and Doughnuts

**Baron Bigod**  
Tart Tatin

**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.

Vegetarian menu provided upon request