

The Harwood Arms

Tuesday 2nd April

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

Grilled Tongue of Red Deer

Quince, Aged Vinegar and Beetroot

Mains

Roast Skate Wing

Hispi Cabbage, Potted Shrimp and Mussels

Our Iberian Pork for 2

from Whitley Manor Farm
Jerusalem Artichoke and Pickled Walnuts

Wareham Dorset Sika Deer

Pale Ale, Prune and Wild Garlic

Sirloin of Belted Galloway

Spinach, Horseradish and Bone Marrow
(£6.5 supplement)

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