

The Harwood Arms

Monday 3rd February

Snacks

Venison Scotch Egg...9
Glamorgan Vegetarian Scotch Egg...9
Potato Crisps with Cod Roe...8
Beef Tongue on Bone Marrow Toast...8

Starters

Warm Blue Cheese Tart
Apple, Celery and Pickled Walnuts

Chestnut Soup
Wild Boar Sausage Roll, Mushroom and Tarragon

Venison Pâté en Croûte
Port Jelly, Juniper and Plum Mustard

Root Vegetable Salad
Our Charcuterie, Earl Grey and Salsify



Mains

Chalk Stream Trout
Grilled Romanesco and Kipper Hollandaise

Our Iberian Pork
from Whitley Manor Farm
Celeriac, Peppercorn and Pear

Wareham Dorset Sika Deer
Beetroots, Red Leaves and Bone Marrow

Sirloin of Belted Galloway Beef
Jerusalem Artichoke, Stout and Oyster

Pudding

Caramelised Yorkshire Pudding
Prunes and Armagnac

Date Custard Tart
Orange and Cardamom Ice Cream

Fig Leaf Ice Cream
Cinnamon Doughnuts and Caramelised Goat's Milk

Cheese
Baron Bigod, Caper Jam and Stout Honey

2 Courses for £64
3 Courses for £79

A discretionary 8% gratuity
is added to all bills.

Please ask your waiter about
any dietary restrictions.

Vegetarian menu provided upon request