

# *The Harwood Arms*

Tuesday 3<sup>rd</sup> February

## *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 Chestnut Soup**  
Pheasant Terrine and Roasted Chestnuts

## *Mains*

**Grilled Cornish Monkfish**  
Jerusalem Artichoke and Kale

**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

**Apple Tart Tatin**  
Vanilla Ice Cream

**Duck Egg Custard Flan**  
Peach Gelato

**Pear and Almond**  
Perl Las Cheese, Stem Ginger and Black Pepper

A discretionary 12.5%  
gratuity is added to all bills.

**2 Courses for £64**  
**3 Courses for £79**

Please ask your waiter about  
any dietary restrictions.

Game birds may contain shot