

# *The Harwood Arms*

Thursday 4<sup>th</sup> August

## *Snacks*

Venison Scotch Egg...8  
Beef Tongue on Dripping Toast...7  
Potato Crisps with Cod Roe...7

## *Starters*

**Devon Smoked Eel**  
Jersey Royals, Apple and Parsley Sauce

**Salad of Green Beans**  
Iberico Ham, Almonds and Nectarine

**Sea Bream Tartare**  
Capers, Rye Crackers and Egg yolk

**Isle of Wight Tomatoes**  
Whipped Goats Curd, Lovage and Basil



## *Mains*

**Roasted Courgette**  
Basil and Courgette Flower Fritter

**Cornish Cod**  
Peas, Citrus Hollandaise and Brown Shrimp

**Slow Cooked Lamb Shoulder**  
Truffled Potato Butter, Roscoff Onion and Broccoli

**Red Ruby Beef Cheek**  
Parsnip Mash, Crispy Shallots and Mushrooms

**Berkshire Muntjac**  
Faggot, Red Leaves and Cranberries

## *Pudding*

**Burnt Cambridge Cream**  
Shortbread and Richmond Park Honey

**English Strawberry Parfait**  
Burnt Meringue and Almonds

**Summer Berry Trifle**  
Blackcurrant Granita and Yoghurt Ice Cream

**Custard Flan**  
White Peach and Lemon Thyme

**Selection of Cheese**  
Cerne Ash, Comté and Cashel Blue  
Water Crackers and Stout Honey

A discretionary 12.5% gratuity is added to all bills.

**3 Courses for £65**

Please ask your waiter about any dietary restrictions.