

The Harwood Arms

Tuesday 5th December

Snacks

Venison Scotch Egg...8
Glamorgan Vegetarian Scotch Egg...8
Potato Crisps with Cod Roe...7



Starters

Warm Onion Tart
Quickes Goats Cheese, Worcestershire and Shallots

Fallow Deer Pâté en Croûte
Hedgerow Jelly, Mustard Fruit and Pistachio

Lasagne of Rabbit Shoulder
Girolles, Riesling and Thyme

Grilled Tongue of Red Deer
Quince, Aged Vinegar and Beetroot

Mains

Roast Cornish Monkfish
Crispy Oyster, Butternut Squash and Sage

Our Iberian Pork for 2
from Whitley Farm
Jerusalem Artichoke and Pickled Walnuts

Berkshire Fallow Deer
Pale Ale, Prune and Spring Onion

Sirloin of Belted Galloway
Chanterelles, Spinach and Horseradish
(£6.5 supplement)

Pudding

Apple Parfait
Shortbread, Hazelnuts and Sherry

Plum Ripple Ice Cream
Caramelised Pastry, Almond Cream and Camomile

Custard Flan
Quince and Crème Fraîche

Selection of Cheese
Tunworth, Lincolnshire Poacher, Beauvale Blue
Crackers and Homemade Chutney

A discretionary 12.5% gratuity is added to all bills.

3 Courses for £65

Please ask your waiter about any dietary restrictions.

Vegetarian menu provided upon request