

# *The Harwood Arms*

Monday 6<sup>th</sup> April

## *Snacks*

*Venison Scotch Egg...12*

*Glamorgan Vegetarian Scotch Egg...12*

*Potato Crisps with Cod Roe...8*

## *Starters*

### ***Cured Sea Bream***

*Cucumber, Shiso and Seaweed*

### ***Chalk Stream Trout***

*Sauce Gribiche and Soda Bread Cracker*

### ***Roast Quail***

*Celeriac, Walnuts and Pear*

## *Roast for 2 to Share*

### ***Jersey Beef Sirloin***

*Horseradish Cream*

*(£7.5 supplement per person)*

### ***Our Iberian Pork***

*Apple Sauce and Crackling*



### ***Slow Cooked Deer Shoulder***

*Wrapped in Bacon*

*Horseradish Cream*

### ***Cornish Cod***

*Brown Crab Sauce*

*Served with Yorkshire Puddings, Roast Potatoes,  
Baked Carrots, Cauliflower Cheese and Greens*

## *Pudding*

### ***Sticky Toffee Pudding***

*Butterscotch and Vanilla Ice Cream*

### ***Poached Yorkshire Rhubarb***

*Rice Pudding, Stem Ginger and Vanilla*

### ***Milk Flan***

*Blood Orange Gelato*

### ***Baron Bigod***

*Tart Tatin and Black Truffle*

***2 Courses for £64***

***3 Courses for £79***

*per person*

*A discretionary 12.5% gratuity is added to all bills.*

*Please ask your waiter about any dietary restrictions.*

*Vegetarian menu provided upon request*