

# *The Harwood Arms*

Wednesday 6<sup>th</sup> May

## *Snacks*

Venison Scotch Egg...12  
Glamorgan Vegetarian Scotch Egg...12  
Beef Tongue on Bone Marrow Toast...10  
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 Salad of Iberian Ham**

*Jerusalem Artichoke and Almonds*

## *Mains*

### **Roast Cornish Cod**

*Mussels, Green Asparagus and Seaweed*

### **Berkshire Fallow Deer**

*Smoked Beetroot, Endive and Bone Marrow*

### **Jersey Beef Sirloin**

*Mushrooms, Pickled Onions and Potato Galette*

### **Our Iberian Pork**

*from Whitley Manor Farm*

*White Asparagus, Jersey Royals and Wild Garlic*

## *Pudding*

### **Strawberry Custard Tart**

*Elderflower and Jersey Milk*

### **Poached Yorkshire Rhubarb**

*Rice Pudding, Stem Ginger and Almonds*

### **Camomile Flan**

*Vanilla and Apricots*

### **Baron Bigod**

*Tart Tatin*

**2 Courses for £64**

**3 Courses for £79**

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

*Please ask your waiter about any dietary restrictions.*