

The Harwood Arms

Saturday 6th June

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

Peas, Pork Fat and Mint

Warm Salad of Iberian Ham

Jerusalem Artichoke and Almonds

Mains

Roast Cornish Cod

White Crab, Green Asparagus and Seaweed

Berkshire Fallow Deer

Tokyo Turnip, Cherry and Grelot Onion

Belted Galloway Beef

Mushrooms, Pickled Onions and Potato Galette

Our Iberian Pork

from Whitley Manor Farm

White Asparagus, Morels and Jersey Royals

Pudding

Strawberry Custard Tart

Elderflower and Jersey Milk

Warm Rice Pudding

English Cherries, 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.

Vegetarian menu provided upon request