

The Harwood Arms

Saturday 6th July

Snacks

Venison Scotch Egg...9
Glamorgan Vegetarian Scotch Egg...9
Potato Crisps with Cod Roe...8

Starters

Warm Blue Cheese Tart
Apple, Celery and Pickled Walnuts

Tartare of Chalk Stream Trout
Cucumber, Horseradish and Seaweed

Iberian Pork and Trotter Pâté en Croûte
Cider, Remoulade and Pickles

Lasagne of Rabbit Shoulder
Mushrooms, Riesling and Thyme



Mains

Roast Cornish Monkfish
Hispi Cabbage, Potted Shrimp and Mussels

Our Iberian Pork
from Whitley Manor Farm
Jerusalem Artichoke and Salt Baked Celeriac

Slow Cooked Deer Shoulder for 2
Pale Ale, Prune and Hen of the Woods

Short Rib of Red Ruby Beef
Spinach, Watercress and Bone Marrow

Pudding

Apple Parfait
Shortbread, Hazelnuts and Sherry

Pimm's Trifle
Strawberries, Cucumber and Mint

Milk Flan
Apricots and Gelato

Cheese
Baron Bigod, Caper Jam and Stout Honey

2 Courses for £55
3 Courses for £70

A discretionary 12.5% gratuity is added to all bills.

Please ask your waiter about any dietary restrictions.

Vegetarian menu provided upon request