

The Harwood Arms

Saturday 7th February

Snacks

Venison Scotch Egg...12
Glamorgan Vegetarian Scotch Egg...12
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 Chestnut Soup
Pheasant Terrine and Roasted Chestnuts

Mains

Grilled Cornish Monkfish
Jerusalem Artichoke and Kale

Our Iberian Pork
from Whitley Manor Farm
Crown Prince, Sea Buckthorn and Quince

Berkshire Fallow Deer
Smoked Beetroot, Endive and Bone Marrow

Belted Galloway Beef
Mushrooms, Pickled Onions and Potato Galette

Pudding

Prune and Armagnac Custard Tart
Marmalade and Tea Ice Cream

Apple Tart Tatin
Vanilla Ice Cream

Duck Egg Milk Flan
Blood Orange Gelato

Pear and Almond
Perl Las Cheese, Stem Ginger and Black Pepper

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

2 Courses for £64
3 Courses for £79

*Please ask your waiter about
any dietary restrictions.*

Game birds may contain shot