The Harwood Arm

Tuesday 7th May

Inacks

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



Mains

Roast Cornish Monkfish Hispi Cabbage, Potted Shrimp and Mussels

Cumbrian Pork for 2 Jerusalem Artichoke and Pickled Walnuts

> *Berkshire Muntjac* Pale Ale, Prune and Wild Garlic

Sirloin of Belted Galloway Spinach, Watercress and Bone Marrow

Pudding

Apple Parfait Shortbread, Hazelnuts and Sherry

Rhubarb and Custard Trifle Rapeseed, Brioche and Gelato

Milk Flan Poached Blood Orange and Sorbet

Cheese Baron Bigod, Caper Jam and Stout Honey

A discretionary 12.5% gratuity is added to all bills.

2 Courses for £55 3 Courses for £70

Please ask your waiter about any dietary restrictions.

Vegetarian menu provided upon request

Starters

Warm Onion Tart Quickes Goats Cheese, Worcestershire and Shallots

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