

# The Harwood Arms

Friday 9<sup>th</sup> May

## Snacks

Venison Scotch Egg...9  
Glamorgan Vegetarian Scotch Egg...9  
Potato Crisps with Cod Roe...8  
Beef Tongue on Bone Marrow Toast...8

## Starters

### **Chalk Stream Trout**

*Sauce Gribiche and Rye Cracker*

### **Chilled Soup of White Asparagus**

*Toasted Crumpet and Cornish Crab*

### **Chicken Liver Parfait**

*Endive Marmalade and Warm Brioche*

### **White Beetroot Salad**

*Deer Tongue, Hazelnuts and Horseradish*



## Mains

### **Roast Cornish Cod**

*Grilled Romanesco and Kipper Hollandaise*

### **Our Iberian Pork**

*from Whitley Manor Farm  
Grilled Tokyo Turnips, Nettles and Cider*

### **Berkshire Fallow Deer**

*Morels, Wild Garlic and Creamed Potatoes*

### **Short Rib of Red Ruby Beef**

*Jerusalem Artichoke, Stout and Oyster*

## Pudding

### **Caramelised Yorkshire Pudding**

*Prunes and Armagnac*

### **Trifle**

*Rhubarb, Custard and Sherry*

### **Duck Egg Custard Flan**

*Apricots and Gelato*

### **Pear and Almond Tartlet**

*Perl Las Cheese, Stem Ginger and Black Pepper*

**2 Courses for £64**

**3 Courses for £79**

*A discretionary 8% gratuity  
is added to all bills.*

*Please ask your waiter about  
any dietary restrictions.*

*Vegetarian menu provided upon request*