

The Harwood Arms

Monday 10th June

Snacks

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

Starters

Blue Vein Perl Las Cheese Tart
Butterhead Lettuce, Pickled Walnut and Celery

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 Salsify Beignet

Berkshire Muntjac
Pale Ale, Prune and Hen of the Woods

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