

# The Harwood Arms

Wednesday 10<sup>th</sup> June

## Snacks

Venison Scotch Egg...12  
Glamorgan Vegetarian Scotch Egg...12  
Beef Tongue on Bone Marrow Toast...10  
Potato Crisps with Cod Roe...8



## Starters

**Chalk Stream Trout**  
Cucumber, Crème Fraîche and Horseradish

**Cured Sea Bream**  
Shiso, Radish and Seaweed

**Roast Quail**  
Peas, Pork Fat and Mint

**Warm Salad of Iberian Ham**  
Jerusalem Artichoke and Almonds

## Mains

**Roast Cornish Cod**  
Creamed Potatoes, Girolles and Chicken Fat

**Berkshire Fallow Deer**  
Kohlrabi, Cherry and Grelot Onion

**Retired Jersey Beef**  
Mushrooms, Pickled Onions and Potato Galette

**Our Iberian Pork**  
from Whitley Manor Farm  
White Asparagus, Morels and Jersey Royals

## Pudding

**Strawberry Custard Tart**  
Elderflower and Jersey Milk

**Warm Rice Pudding**  
English Cherries, Stem Ginger and Almonds

**Camomile Flan**  
Vanilla and Apricots

**Baron Bigod**  
Tart Tatin

**2 Courses for £64**  
**3 Courses for £79**

A discretionary 12.5% gratuity is added to all bills.

Please ask your waiter about any dietary restrictions.

Vegetarian menu provided upon request