The Harwood Arms

Tuesday 10th November

Snacks

Venison Scotch Egg…12
Glamorgan Vegetarian Scotch Egg…12
Beef Tartare on Bone Marrow Toast…12
Potato Crisps with Cod Roe…8
Buttermilk Fried Wild Rabbit with Rose hip Hot Sauce…12

Starters

Chalk Stream Trout
Cucumber, Crème Fraîche and Horseradish

Warm Chestnut Soup
Wild Boar Sausage Roll and Prune Ketchup

Fallow Deer Pâté en Croûte
Raw Celeriac and Mustard

Warm Salad of Iberian Ham
Jerusalem Artichoke and Almonds

Mains

Roast Cornish Cod
Coco Beans, Mussels and Iberian Lardo

Berkshire Fallow Deer
Slow Cooked Tongue, Beetroot and Endive

Belted Galloway Beef
Mushrooms, Pickled Onions and Potato Galette

Yorkshire Mallard
Confit Leg, Pumpkin and Damson

Pudding

Custard Tart
Fig Leaf and Yoghurt

Tart Tatin
Vanilla Ice Cream and Whiskey Custard

Chocolate Malt
Hazelnut Praline and Crème Fraîche Ice Cream

Truffle Baron Bigod
Canelé and Whitley Manor Honey

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
Game Birds May Contain Shot