

# The Harwood Arms

Wednesday 12<sup>th</sup> January

## Snacks

Venison Scotch Egg...6.5  
Glamorgan Vegetarian Scotch Egg...6.5  
Beef Tongue on Dripping Toast...6  
Potato Crisps with Cod Roe...6

## Starters

**Berkswell Cheese Tart**  
Celeriac and Thyme

**Grilled Mackerel**  
Beetroot, Sour Cream and Shiso

**Homemade Black Pudding**  
Fried Egg, Kohlrabi and Apple

**Muntjac Pâté en Croûte**  
Pickles & Walnut Wine

**Warm Chestnut Soup**  
Wild Boar Sausage Roll and Toasted Chestnuts



## Mains

**Roast Violina Squash**  
Walnuts and Brambletye Farm Mushrooms

**Cornish Monkfish**  
Brown Crab Sauce, Pumpkin and Shiitakes

**Sladesdown Farm Duck for 2**  
Baked Carrots, Chanterelles and Oats

**Red Ruby Beef Short Rib**  
Garlic and Jerusalem Artichoke Confit in Beef Fat

**Slow Cooked Lamb**  
Shallot Cream, Gentleman's Relish and Beans

## Pudding

**Earl Grey Tart**  
Candied Apples and Jersey Milk

**Malted Treacle Slice**  
Stout and Crème Fraîche ice Cream

**Pear Trifle**  
Hazelnuts, Butterscotch and Whisky Ice Cream

**Custard Flan**  
Poached Rhubarb and Rose

**Selection of Cheeses**  
Cerne Ash, Mrs. Kirkham's Lancashire and Perl Las  
Water Crackers and Stout Honey

A discretionary 12.5% gratuity is added to all bills.

Please ask your waiter about any dietary restrictions.

**3 Courses for £55**