

The Harwood Arms

Tuesday 12th October

Snacks

Venison Scotch Egg... 6.5
Glamorgan Vegetarian Scotch Egg... 6.5
Hake Jowls on Toast... 6

Starters

Berkswell Cheese Tart
Sweetcorn and Wiltshire Truffle

Muntjac Pâté en Croûte
Pickles and Walnut Wine

Chilled Courgette Soup
Warm Brown Crab Bun

Heritage Tomatoes
Lovage and Grilled Sardines

Hereford Beef Tartare
Horseradish and Straw Potato



Mains

Roast Pumpkin
Walnuts and Brambletye Farm Mushrooms

Chalk Stream Trout
Sugar Snap Peas, Spring Onion and Potted Shrimp

Sladesdown Farm Duck for 2
Baked Carrots, Girolles and Oats

Aynhoe Park Fallow Deer
Faggot, Kalibos Cabbage and Elderberries

Red Ruby Beef Short Rib
Garlic and Celeriac Confit in Beef Fat

Pudding

Aynhoe Park Honey Tart
Raspberries and Jersey Milk

Custard Flan
Caramel and Apricots

Chocolate Malt Cake
Blackberries and Meadowsweet

Pear Trifle
Hazelnuts, Butterscotch and Whisky Ice Cream

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

A discretionary 12.5% gratuity is added to all bills.

3 Courses for £55

Please ask your waiter about any dietary restrictions.