

The Harwood Arms

Wednesday 12th November

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
Sauce Gribiche and Soda Bread Cracker

Cured Sea Bream
Cucumber, Shiso and Seaweed

White Beetroot Salad
Deer Tongue, Hazelnuts and Horseradish

Game Tea
Venison Pâté en Croûte
Guinea Fowl and Trompette Vol au Vent



Mains

Cornish Cod
Tomatoes, Basil and White Crab

Our Iberian Pork
from Whitley Manor Farm
Crown Prince, Sea Buckthorn and Quince

Yorkshire Mallard
Smoked Beetroot, Endive and Blackberry

English Partridge
Bread Sauce, Fermented Cabbage and Stuffed Prune

Pudding

Whitley Manor Honey Tart
Plums and Buttermilk Ice Cream

Fig Leaf Ice Cream
Mead, Bee Pollen and Meringue

Duck Egg Custard Flan
Peach Gelato

Pear and Almond Tartlet
Perl Las Cheese, Stem Ginger and Black Pepper

2 Courses for £64

3 Courses for £79

A discretionary 12.5% gratuity is added to all bills.

Game birds may contain shot

Vegetarian menu provided upon request

Please ask your waiter about any dietary restrictions.