The Harwood Arms

Friday 13th March

Snacks

Venison Scotch Egg…12
Glamorgan Vegetarian Scotch Egg…12
Deer 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

Roast Quail
Celeriac, Walnuts and Pear

Warm Salad of Iberian Ham
Jerusalem Artichoke and Almonds

Mains

Roast Cornish Cod
Wild Garlic, Grilled Leeks and Smoked Eel

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

Berkshire Fallow Deer
Smoked Beetroot, Endive and Bone Marrow

Belted Galloway Beef
Mushrooms, Pickled Onions and Potato Galette

Pudding

Prune and Armagnac Custard Tart
Marmalade and Tea Ice Cream

Poached Yorkshire Rhubarb
Rice Pudding, Stem Ginger and Vanilla

Milk Flan
Blood Orange Gelato

Baron Bigod
Tart Tatin and Black Truffle

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.

Game birds may contain shot