

The Harwood Arms

Friday 13th May

Snacks

Venison Scotch Egg...7
Beef Tongue on Dripping Toast...6
Potato Crisps with Truffle Cream or Cod Roe...6

Starters

Spewood Cheese Tart
Celeriac and Thyme

Sea Bream Tartare
Capers, Rye Crackers and Egg Yolk

Warm Salad of Retired Laying Duck
Beetroot and Bitter Leaves

Isle of Wight Tomatoes
Whipped Goats Curd, Lovage and Basil



Mains

Charred Hispi Cabbage
Creamed Potatoes and Tropea Onions

Cornish Cod
Roast Salsify, Shellfish and Smoked Butter Sauce

Sladesdown Farm Duck for 2
Tokyo Turnip, Naked Oats and Rapeseed

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

Red Ruby Beef Cheek
Parsnip Mash, Crispy Shallots and Mushrooms

Pudding

Earl Grey Tart
Candied Apples and Jersey Milk

English Strawberry Parfait
Burnt Meringue and Toasted Almonds

Blood Orange Trifle
Ewe's Milk Yoghurt and Sauternes Ice Cream

Custard Flan
Poached Rhubarb and Rose

Selection of British Cheeses
Cerney Ash, Mrs. Kirkham's and Shropshire Blue
Water Crackers and Stout Honey

A discretionary 12.5% gratuity is added to all bills.

3 Courses for £61

Please ask your waiter about any dietary restrictions.