

# *The Harwood Arms*

Wednesday 14<sup>th</sup> January

## *Snacks*

*Venison Scotch Egg...12*  
*Glamorgan Vegetarian Scotch Egg...12*  
*Potato Crisps with Cod Roe...8*  
*Venison Tongue on Bone Marrow Toast...10*



## *Starters*

***Chalk Stream Trout***  
*Sauce Gribiche and Soda Bread Cracker*

***Orkney Scallop***  
*Cucumber, Shiso and Seaweed*

***Roast Quail***  
*Celeriac, Walnuts and Pear*

***Warm Chestnut Soup***  
*Pheasant Terrine and Roasted Chestnuts*

## *Mains*

***Grilled Cornish Monkfish***  
*Jerusalem Artichoke and Kale*

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

***Berkshire Fallow Deer***  
*Smoked Beetroot, Endive and Bone Marrow*

***English Partridge***  
*Bread Sauce, Fermented Cabbage and Stuffed Prune*

## *Pudding*

***Prune and Armagnac Custard Tart***  
*Marmalade and Tea Ice Cream*

***Apple Tart Tatin***  
*Vanilla Ice Cream*

***Duck Egg Custard Flan***  
*Peach Gelato*

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

*A discretionary 12.5%  
gratuity is added to all bills.*

***2 Courses for £64***  
***3 Courses for £79***

*Please ask your waiter about  
any dietary restrictions.*

*Game birds may contain shot*