

# The Harwood Arms

Saturday 14<sup>th</sup> February

## Snacks

*Venison Scotch Egg...12*

*Glamorgan Vegetarian Scotch Egg...12*

*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 Chestnut Soup**

*Ceps, Lardo and Roasted Chestnuts*

## 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*

### **Apple Tart Tatin**

*Vanilla Ice Cream*

### **Duck Egg Milk Flan**

*Blood Orange Gelato*

### **Pear and Almond**

*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.*

*Please ask your waiter about  
any dietary restrictions.*