

The Harwood Arms

Saturday 14th 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

Wareham Dorset Sika 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