

The Harwood Arms

Saturday 15th January

Snacks

Venison Scotch Egg...6.5
Glamorgan Vegetarian Scotch Egg...6.5
Beef Tongue on Dripping Toast...6

Starters

Berkswell Cheese Tart
Celeriac and Thyme

Homemade Black Pudding
Fried Egg, Kohlrabi and Apple

Muntjac Pâté en Croûte
Pickles & Walnut Wine

Warm Chestnut Soup
Wild Boar Sausage Roll and Toasted Chestnuts

Warm Salad of Goose
Beetroot and Bitter leaves



Mains

Roast Violina Squash
Walnuts and Brambletye Farm Mushrooms

Cornish Monkfish
Shiitakes with Pumpkin and Brown Crab Sauce

Red Ruby Beef Short Rib
Garlic and Jerusalem Artichoke Confit in Beef Fat

Mustard Glazed Ham
Cauliflower Gratin, Parsnips and Brussel Sprouts

Aynhoe Park Fallow Deer
Faggot, Red Leaves and Elderberries

Pudding

Earl Grey Tart
Candied Apples and Jersey Milk

Malted Treacle Slice
Stout and Crème Fraîche ice Cream

Pear Trifle
Hazelnuts, Butterscotch and Whisky Ice Cream

Custard Flan
Poached Rhubarb and Rose

Selection of Cheeses
Cerney Ash, Mrs. Kirkham's Lancashire and Perl Las
Water Crackers and Stout Honey

A discretionary 12.5% gratuity is added to all bills.

Please ask your waiter about any dietary restrictions.

3 Courses for £55