

# *The Harwood Arms*

Wednesday 15<sup>th</sup> October

## *Snacks*

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

## *Starters*



## *Mains*

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

***Cured Sea Bream***  
*Cucumber, Shiso and Seaweed*

***Chicken Liver Parfait***  
*Endive Marmalade and Warm Brioche*

***White Beetroot Salad***  
*Deer Tongue, Hazelnuts and Horseradish*

***Roast Cornish Skate***  
*Tomatoes, Basil and Mussels*

***Our Iberian Pork***  
*from Whitley Manor Farm*  
*Grilled Turnips, Nettles and Cider*

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

***Herdwick Lamb***  
*Courgettes, Anchovies and Olives*

## *Pudding*

***Whitley Manor Honey Tart***  
*Plums and Buttermilk Ice Cream*

***Fig Leaf Ice Cream***  
*Mead, Bee Pollen and Meringue*

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

***Pear and Almond Tartlet***  
*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.*

*Vegetarian menu provided upon request*