

The Harwood Arms

Monday 15th December

Snacks

Venison Scotch Egg...12
Glamorgan Vegetarian Scotch Egg...12
Beef 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

White Beetroot Salad

Deer Tongue, Hazelnuts and Horseradish

Warm Chestnut Soup

Crispy Pheasant and Roasted Chestnuts

Mains

Cornish Cod

Tomatoes, Basil and White Crab

Our Iberian Pork

from Whitley Manor Farm
Crown Prince, Sea Buckthorn and Quince

Berkshire Fallow Deer

Smoked Beetroot, Endive and Blackberry

English Partridge

Bread Sauce, Fermented Cabbage and Stuffed Prune

Pudding

Christmas Pudding 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.