

# The Harwood Arms

Tuesday 16<sup>th</sup> April

## Snacks

Venison Scotch Egg...9  
Glamorgan Vegetarian Scotch Egg...9  
Potato Crisps with Cod Roe...8



## Starters

### **Warm Onion Tart**

Quickes Goats Cheese, Worcestershire and Shallots

### **Venison Pâté en Croûte**

Hedgerow Jelly, Mustard Fruit and Pistachio

### **Lasagne of Rabbit Shoulder**

Mushrooms, Riesling and Thyme

### **Grilled Tongue of Red Deer**

Quince, Aged Vinegar and Beetroot

## Mains

### **Roast Skate Wing**

Hispi Cabbage, Potted Shrimp and Mussels

### **Our Iberian Pork for 2**

from Whitley Manor Farm  
Jerusalem Artichoke and Pickled Walnuts

### **Wareham Dorset Sika Deer**

Pale Ale, Prune and Wild Garlic

### **Sirloin of Belted Galloway**

Spinach, Horseradish and Watercress  
(£6.5 supplement)

## Pudding

### **Apple Parfait**

Shortbread, Hazelnuts and Sherry

### **Rhubarb and Custard Trifle**

Rapeseed, Brioche and Clotted Cream

### **Milk Flan**

Poached Blood Orange and Sorbet

### **Selection of Cheese**

Tunworth, Lincolnshire Poacher, Perl Las  
Crackers and Homemade Chutney

A discretionary 12.5%  
gratuity is added to all bills.

**2 Courses for £55**  
**3 Courses for £70**

Please ask your waiter about  
any dietary restrictions.

Vegetarian menu provided upon request