The Harwood Arms

Monday 16th November

Snacks

Venison Scotch Egg…12
Glamorgan Vegetarian Scotch Egg…12
Beef Tartare on Bone Marrow Toast…12
Buttermilk Fried Wild Rabbit with Crab Apple Hot Sauce…12
Potato Crisps with Cod Roe…8

Starters

Chalk Stream Trout
Cucumber, Crème Fraîche and Horseradish

Warm Chestnut Soup
Slow-Cooked Rabbit and Caramelised Onion Brioche

Fallow Deer Pâté en Croûte
Raw Celeriac and Mustard

Warm Salad of Iberian Ham
Jerusalem Artichoke and Almonds

Mains

Roast Cornish Cod
Coco Beans, Mussels and Iberian Lardo

Berkshire Fallow Deer
Fig, Beetroot and Endive

Belted Galloway Beef
Mushrooms, Pickled Onions and Potato Galette

Yorkshire Mallard
Chanterelles, Pumpkin and Blood Plum

Pudding

Custard Tart
Fig Leaf and Yoghurt

Tart Tatin
Vanilla Ice Cream and Whiskey Custard

Chocolate Malt
Hazelnut Praline and Crème Fraîche Ice Cream

Truffle Baron Bigod
Canelé and Whitley Manor Honey

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
Game Birds May Contain Shot