

The Harwood Arms

Thursday 18th 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

Tartare of Chalk Stream Trout
Cucumber, Horseradish and Seaweed

Venison Pâté en Croûte
Hedgerow Jelly, Mustard Fruit and Pistachio

Lasagne of Rabbit Shoulder
Mushrooms, Riesling and Thyme



Mains

Roast Skate Wing
Hispi Cabbage, Potted Shrimp and Mussels

Cumbrian Pork for 2
from Whitley Manor Farm
Jerusalem Artichoke and Pickled Walnuts

Berkshire Muntjac
Pale Ale, Prune and Wild Garlic

Short Rib of Red Ruby Beef
Spinach, Watercress and Bone Marrow

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