

The Harwood Arms

Saturday 18th April

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

Roast Quail

Celeriac, Walnuts and Pear

Warm Salad of Iberian Ham

Jerusalem Artichoke and Almonds

Mains

Roast Cornish Cod

Mussels, Green Asparagus and Seaweed

Berkshire Fallow Deer

Smoked Beetroot, Endive and Bone Marrow

Belted Galloway Beef

Mushrooms, Pickled Onions and Potato Galette

Our Iberian Pork

from Whitley Manor Farm

White Asparagus, Morels and Jersey Royals

Pudding

Prune and Armagnac Custard Tart

Marmalade and Tea Ice Cream

Poached Yorkshire Rhubarb

Rice Pudding, Stem Ginger and Vanilla

Duck Egg Milk Flan

Blood Orange Gelato

Baron Bigod

Tart Tatin and Black Truffle

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.