

The Harwood Arms

Thursday 18th June

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
Cucumber, Creme Fraîche and Horseradish

Cured Sea Bream
Shiso, Seaweed and Radish

Roast Quail
Peas, Pork Fat and Mint

Warm Salad of Iberian Ham
Jerusalem Artichoke and Almonds

Mains

Roast Cornish Cod
Creamed Potatoes, Shimeji and Chicken Fat

Berkshire Muntjac
Tokyo Turnips, Cherry and Grelot Onion

Retired Jersey Beef
Mushrooms, Pickled Onions and Potato Galette

Our Iberian Pork
from Whitley Manor Farm
White Asparagus, Morels and Jersey Royals

Pudding

Strawberry Custard Tart
Elderflower and Jersey Milk

Warm Rice Pudding
English Cherries, Stem Ginger and Almonds

Camomile Flan
Vanilla and Apricots

Baron Bigod
Tart Tatin

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