

The Harwood Arms

Monday 18th September

Snacks

Venison Scotch Egg...8
Glamorgan Vegetarian Scotch Egg...8
Potato Crisps with Cod Roe...7

Starters

Isle of Wight Tomato

Lovage, Rapeseed Oil and Cornish Crab

Warm Onion Tart

Quickes Goats Cheese, Worcestershire and Shallots

Seasonal Vegetable Salad

Cured Trout, Sugar Snaps and Smoked Sour Cream

Fallow Deer Pâté en Croûte

Cider Jelly, Mustard Fruits and Cobnuts



Mains

Roast Cornish Cod

Artichokes, Hazelnuts, and White Beans

Our Iberian Pork for 2

from Whitley Farm
Carrots, Mushrooms and Crackling

Berkshire Sika Deer

Pale Ale, Prune and Spring Onion

Sirloin of Belted Galloway

Girolles, Watercress and Horseradish
(£6.5 Supplement)

Pudding

Blood Orange Trifle

Champagne Jelly and Buttermilk

Lemon Thyme Panna Cotta

British Strawberries and Warm Beignets

Custard Flan

Peach and Gelato

Selection of Cheese

Tunworth, Lincolnshire Poacher, Beauvale Blue
Crackers and Homemade Chutney

A discretionary 12.5%
gratuity is added to all bills.

3 Courses for £65

Please ask your waiter about
any dietary restrictions.

Vegetarian menu provided upon request