

# *The Harwood Arms*

Saturday 18<sup>th</sup> November

## *Snacks*

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



## *Starters*

***Warm Onion Tart***  
*Quickes Goats Cheese, Worcestershire and Shallots*

***Sika Deer Pâté en Croûte***  
*Hedgerow Jelly, Mustard Fruit and Pistachio*

***Lasagne of Rabbit Shoulder***  
*Mushrooms, Riesling and Thyme*

***Grilled Tongue of Red Deer***  
*Quince, Aged Vinegar and Beetroot*

## *Mains*

***Roast Cornish Monkfish***  
*Crispy Oyster, Butternut Squash and Sage*

***Our Iberian Pork for 2***  
*from Whitley Farm*  
*Jerusalem Artichoke and Pickled Walnuts*

***Berkshire Fallow Deer***  
*Pale Ale, Prune and Spring Onion*

***Short Rib of Red Ruby Beef***  
*Chanterelles, Spinach and Horseradish*

## *Pudding*

***Apple Parfait***  
*Shortbread, Hazelnuts and Sherry*

***Plum Ripple Ice Cream***  
*Caramelised Pastry, Almond Cream and Camomile*

***Custard Flan***  
*Quince and Crème Fraîche*

***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*