The Harwood Arms

Thursday 19th November

Snacks

Venison Scotch Egg…12
Glamorgan Vegetarian Scotch Egg…12
Beef Tartare on Bone Marrow Toast…12
Buttermilk Fried Wild Rabbit with Rosehip Hot Sauce…12
Potato Crisps with Cod Roe…8

Starters

Chalk Stream Trout
Cucumber, Crème Fraîche and Horseradish

Warm Chestnut Soup
Mushroom, Celery and Slow-Cooked Rabbit

Fallow Deer Pâté en Croûte
Raw Celeriac and Mustard

Cornish Mackerel
Tokyo Turnip, Dill and Seaweed

Mains

Roast Cornish Cod
Roasted Cauliflower, Brown Butter and Caper Leaves

Berkshire Fallow Deer
Damson, Beetroot and Endive

Belted Galloway Beef
Mushrooms, Pickled Onions and Potato Galette

Yorkshire Mallard
Chanterelles, Pumpkin and Blood Plum

Pudding

Custard Tart
Fig Leaf and Yoghurt

Tart Tatin
Vanilla Ice Cream and Whiskey Custard

Chocolate Malt
Hazelnut Praline and Crème Fraîche Ice Cream

Truffle Baron Bigod
Canelé and Whitley Manor Honey

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
Game Birds May Contain Shot