

The Harwood Arms

Saturday 20th April

Snacks

Venison Scotch Egg...9
Glamorgan Vegetarian Scotch Egg...9
Potato Crisps with Cod Roe...8

Starters

Warm Onion Tart

Quickes Goats Cheese, Worcestershire and Shallots

Tartare of Chalk Stream Trout

Cucumber, Horseradish and Seaweed

Venison Pâté en Croûte

Hedgerow Jelly, Mustard Fruit and Pistachio

Lasagne of Rabbit Shoulder

Mushrooms, Riesling and Thyme



Mains

Roast Skate Wing

Hispi Cabbage, Potted Shrimp and Mussels

Cumbrian Pork for 2

Jerusalem Artichoke and Pickled Walnuts

Berkshire Fallow Deer

Pale Ale, Prune and Wild Garlic

Short Rib of Red Ruby Beef

Spinach, Watercress and Bone Marrow

Pudding

Apple Parfait

Shortbread, Hazelnuts and Sherry

Rhubarb and Custard Trifle

Rapeseed, Brioche and Clotted Cream

Milk Flan

Poached Blood Orange and Sorbet

Selection of Cheese

Tunworth, Lincolnshire Poacher, Perl Las
Crackers and Homemade Chutney

A discretionary 12.5%
gratuity is added to all bills.

2 Courses for £55
3 Courses for £70

Please ask your waiter about
any dietary restrictions.

Vegetarian menu provided upon request