

The Harwood Arms

Tuesday 20th July

Snacks

Guinea Fowl Sausage Roll...6.5
Glamorgan Vegetarian Scotch Egg...6.5
Potato Crisps with Cods Roe...6
Birch Glazed Chicken Kebab...7

Starters

Berkswell Cheese Tart
Sweetcorn and Wiltshire Truffle

Muntjac Pâté en Croûte
Pickles and Walnut Wine

Salad of Violet Artichokes
Salted Pollock Cream and Parsley

Heritage Tomatoes
Lovage and Grilled Mackerel

Hereford Beef Tartare
Horseradish and Straw Potato



Mains

Roast Cauliflower
Wild Mushrooms, Croquettes and Hazelnut

Cornish Monkfish
Hispi Cabbage and Seaweed Dumplings

Chalk Stream Trout on Toast
Smoked Mussel Cream and Tenderstem Broccoli

Jowl of Tamworth Pork
Carrots, Girolles and Black Pudding

Sirloin of Belted Galloway Beef
Faggot, Wild Garlic and Hen of the Woods

Slow Cooked Shoulder of Lamb
Creamed Potato, Caper Leaves and Courgette

Pudding

Aynhoe Park Honey Tart
Raspberries and Jersey Milk

Custard Flan
Caramel and Apricots

Strawberries
English Rosé, Clotted Cream, Jelly and Meringue

Warm Rhubarb Cake
Marmalade and Earl Grey Tea Ice Cream

Selection of Cheeses
*Cerney Ash, Heckfield and Beauvale Blue
Spotted Dick Crackers and Stout Honey*

A discretionary 12.5% gratuity is added to all bills.

3 Courses for £40.05

Please ask your waiter about any dietary restrictions.