

# The Harwood Arms

Wednesday 22<sup>nd</sup> June

## Snacks

Wild Boar Sausage Roll...7  
Beef Tongue on Dripping Toast...6  
Potato Crisps with Cod Roe...6

## Starters

**Spewood Cheese Tart**  
Celeriac and Thyme

**Warm Salad of Retired Laying Duck**  
Beetroot and Bitter Leaves

**Parsley Soup**  
Cod Collar Schnitzel and Seaweed Mustard

**Isle of Wight Tomatoes**  
Whipped Goats Curd, Lovage and Basil



## Mains

**Charred Hispi Cabbage**  
Creamed Potatoes and Tropea Onions

**Chalk Stream Trout**  
Peas, Citrus Hollandaise and Brown Shrimp

**Belted Galloway Beef**  
Parsnip Cream, Crispy Shallots and Mushrooms

**Slow Cooked Lamb Shoulder**  
Truffled Potato Butter, Roscoff Onion and Tenderstem

**Aged Anjou Pigeon**  
Turnip, Naked Oats and Rapeseed  
(£6.5 Supplement)

## Pudding

**Burnt Cambridge Cream**  
Shortbread and Richmond Park Honey

**English Strawberry Parfait**  
Burnt Meringue and Almonds

**Summer Berry Trifle**  
Blackcurrant Granita and Yoghurt Ice Cream

**Custard Flan**  
White Peach and Lemon Thyme

**Selection of Cheese**  
Dorstone, Mrs. Kirkham's and Cashel Blue  
Water Crackers and Stout Honey

A discretionary 12.5% gratuity is added to all bills.

**3 Courses for £65**

Please ask your waiter about any dietary restrictions.