

# *The Harwood Arms*

Thursday 22<sup>nd</sup> September

## *Snacks*

*Venison Scotch Egg...8*  
*Grilled Sardine on Toast...7*  
*Potato Crisps with Cod Roe...7*



## *Starters*

***Charred Mackerel***  
*Smoked Eel, Jersey Royals and Parsley Sauce*

***Salad of Green Beans***  
*Iberico Ham, Almonds and Stone Fruit*

***Sea Bream Tartare***  
*Capers, Rye Crackers and Egg yolk*

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

## *Mains*

***Cornish Cod***  
*Sugar Snaps and Citrus Hollandaise*

***Cumbrian Pork T-Bone***  
*Carrots, Marmalade and Mushrooms*

***Berkshire Fallow Deer***  
*Faggot, Red Leaves and Blaeberrries*

***Roast Yorkshire Grouse***  
*Creamed Root Vegetables and Game Chip*  
*(£6.5 Supplement)*

## *Pudding*

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

***Lemon Thyme Panna Cotta***  
*Olive Oil and Fig Leaf Ice Cream*

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

***Custard Flan***  
*Spiced Plum Jam and Gelato*

***Selection of Cheese***  
*Cerney Ash, Applebys Cheshire, Crozier Blue*  
*Water Crackers and Stout Honey*

***3 Courses for £65***

*A discretionary 12.5% gratuity is added to all bills.*

*Please ask your waiter about any dietary restrictions.*