

The Harwood Arms

Wednesday 23rd April

Snacks

Venison Scotch Egg...9
Glamorgan Vegetarian Scotch Egg...9
Potato Crisps with Cod Roe...8
Beef Tongue on Bone Marrow Toast...8

Starters

Chalk Stream Trout

Sauce Gribiche and Rye Cracker

Chilled Soup of White Asparagus

Toasted Crumpet and Cornish Crab

Venison Pâté en Croûte

Port Jelly, Juniper and Plum Mustard

White Beetroot Salad

Deer Tongue, Hazelnuts and Horseradish



Mains

Roast Cornish Cod

Grilled Romanesco and Kipper Hollandaise

Our Iberian Pork

from Whitley Manor Farm
Celeriac, Peppercorn and Truffle

Berkshire Fallow Deer

Faggot, Wild Garlic and Creamed Potatoes

Short Rib of Red Ruby Beef

Jerusalem Artichoke, Stout and Oyster

Pudding

Caramelised Yorkshire Pudding

Prunes and Armagnac

Trifle

Rhubarb, Custard and Sherry

Cinnamon Doughnuts

Chicory Root Ice Cream and Caramelised Goat's Milk

Cheese

Baron Bigod, Caper Jam and Stout Honey

2 Courses for £64

3 Courses for £79

A discretionary 8% gratuity
is added to all bills.

Please ask your waiter about
any dietary restrictions.

Vegetarian menu provided upon request