

The Harwood Arms

Wednesday 23rd November

Snacks

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



Starters

Soup of Devon Smoked Eel
Apple and Horseradish

Salad of Green Beans
Iberico Ham, Almonds and Plum

Venison Pâté en Croûte
Port and Peppercorn Jelly with Homemade Pickles

Crispy Hens Egg
Citrus Cured Trout and Sour Cream

Mains

Cornish Cod
Roasted Cauliflower and Brown Crab Butter

Cumbrian Pork for 2
Carrots, Mushrooms and Crackling

Berkshire Fallow Deer
Faggot, Red Leaves and Cranberries

Short Rib of Red Ruby Beef
Celeriac Confit in Beef Fat and Pickled Walnuts

Pudding

Mandarin Trifle
Cranberries and Gingerbread

Lemon Thyme Panna Cotta
Olive Oil and Fig Leaf Ice Cream

Custard Flan
Spiced Plum Jam and Gelato

Selection of Cheese
Dorstone, Applebys Cheshire, Per Las
Water Crackers and Homemade Chutney

3 Courses for £65

A discretionary 12.5% gratuity is added to all bills.

Please ask your waiter about any dietary restrictions.