

# *The Harwood Arms*

Wednesday 24<sup>th</sup> June

## *Snacks*

Venison Scotch Egg...12  
Glamorgan Vegetarian Scotch Egg...12  
Beef Tongue on Bone Marrow Toast...10  
Potato Crisps with Cod Roe...8



## *Starters*

## *Mains*

### **Chalk Stream Trout**

Cucumber, Creme Fraîche and Horseradish

### **Roast Cornish Cod**

Creamed Potatoes, Shimeji and Chicken Fat

### **Cured Sea Bream**

Shiso, Seaweed and Radish

### **Berkshire Fallow Deer**

Tokyo Turnips, Cherry and Grelot Onion

### **Roast Quail**

Peas, Pork Fat and Mint

### **Retired Jersey Beef**

Mushrooms, Pickled Onions and Potato Galette

### **Warm Salad of Iberian Ham**

Jerusalem Artichoke and Almonds

### **Rack Of Herdwick Lamb**

Courgettes, Olive Caramel and Ratatouille

## *Pudding*

### **Strawberry Custard Tart**

Elderflower and Jersey Milk

### **Warm Rice Pudding**

English Cherries, Stem Ginger and Almonds

### **Camomile Flan**

Vanilla and Apricots

### **Baron Bigod**

Tart Tatin

**2 Courses for £64**

**3 Courses for £79**

A discretionary 12.5% gratuity is added to all bills.

Please ask your waiter about any dietary restrictions.

Vegetarian menu provided upon request