

The Harwood Arms

Wednesday 24th November

Snacks

Venison Scotch Egg...6.5
Glamorgan Vegetarian Scotch Egg...6.5
Beef Tongue on Dripping Toast...6
Potato Crisps with Cod Roe...6

Starters

Berkswell Cheese Tart
Celeriac and Wiltshire Truffle

Muntjac Pâté en Croûte
Pickles & Walnut Wine

Grilled Mackerel
Beetroot, Sour Cream and Shiso

Hereford Beef Tartare
Horseradish and Straw Potato

Warm Chestnut Soup
Wild Boar Sausage Roll and Toasted Chestnuts



Mains

Roast Pumpkin
Walnuts and Brambletye Farm Mushrooms

Chalk Stream Trout on Toast
Potato Dumplings, Cauliflower and Watercress

Sladesdown Farm Duck for 2
Baked Carrots, Chanterelles and Oats

Raveningham Estate Chinese Water Deer
Faggot, Red Leaves and Elderberries

Red Ruby Beef Short Rib
Garlic and Jerusalem Artichoke Confit in Beef Fat

Pudding

Earl Grey Tart
Candied Apples and Jersey Milk

Spiced Custard Flan
Mincemeat and Bay Leaf Ice Cream

Malted Treacle Slice
Stout and Crème Fraîche ice Cream

Pear Trifle
Hazelnuts, Butterscotch and Whisky Ice Cream

Selection of Cheeses
Dorstone, Mrs. Kirkham's Lancashire and Perl Las
Water Crackers and Stout Honey

A discretionary 12.5% gratuity is added to all bills.

3 Courses for £55

Please ask your waiter about any dietary restrictions.