

# *The Harwood Arms*

Thursday 25<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*

***Chalk Stream Trout***  
*Cucumber, Crème Fraîche and Horseradish*

***Cured Sea Bream***  
*Shiso, Seaweed and Radish*

***Roast Quail***  
*Peas, Pork Fat and Mint*

***Warm Salad of Iberian Ham***  
*Jerusalem Artichoke and Almonds*

## *Mains*

***Roast Cornish Cod***  
*Creamed Potatoes, Shimeji and Chicken Fat*

***Berkshire Fallow Deer***  
*Tokyo Turnips, Cherry and Grelot Onion*

***Retired Jersey Beef***  
*Mushrooms, Pickled Onions and Potato Galette*

***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*