The Harwood Arms

Wednesday 25th November

Snacks

Venison Scotch Egg…12
Glamorgan Vegetarian Scotch Egg…12
Beef Tartare on Bone Marrow Toast…12
Potato Crisps with Cod Roe…8
Buttermilk Fried Wild Rabbit with Rosehip Hot Sauce…12

Starters

Chalk Stream Trout
Cucumber, Crème Fraîche and Horseradish

Warm Chestnut Soup
Mushroom, Celery and Slow-Cooked Rabbit

Fallow Deer Pâté en Croûte
Raw Celeriac and Mustard

Cornish Mackerel
Tokyo Turnip, Dill and Seaweed

Mains

Roast Cornish Monkfish
Roasted Cauliflower, Golden Sultana and Caper Leaves

Berkshire Fallow Deer
Damson, Beetroot and Endive

Belted Galloway Beef
Mushrooms, Pickled Onions and Potato Galette

Yorkshire Mallard
Chanterelles, Pumpkin and Plum

Pudding

Pear Trifle
Spiced Mead Jelly, Candied Camomile and Rosemary

Tart Tatin
Vanilla Ice Cream and Somerset Cider Brandy

Chocolate Malt
Hazelnut Praline and Crème Fraîche Ice Cream

Truffle Baron Bigod
Canelé and Whitley Manor Honey

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
Game Birds May Contain Shot