

# *The Harwood Arms*

Saturday 26<sup>th</sup> September

## *Snacks*

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



## *Starters*

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

**Chilled Yellow Tomato Soup**  
Sorbet, Shellfish and a Warm Muffin  
with Potted Shrimp Butter

**Fallow Deer Pâté en Croûte**  
Raw Celeriac and Mustard

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

## *Mains*

**Roast Cornish Cod**  
Coco Beans, Mussels and Iberian Lardo

**Wareham Dorset Sika Deer**  
Turnips, Black Fig and Endive

**Belted Galloway Beef**  
Mushrooms, Pickled Onions and Potato Galette

**Red Legged Partridge**  
Caramelised Celeriac, Blackberry and Cabbage

## *Pudding*

**Raspberry Custard Tart**  
Lemon Curd and Jersey Milk

**Warm Rice Pudding**  
Blackberries, Stem Ginger and Almonds

**Camomile Flan**  
Blood Peach and Doughnuts

**Baron Bigod**  
Tart Tatin

**2 Courses for £64**  
**3 Courses for £79**

A discretionary 12.5% gratuity is added to all bills.

Vegetarian menu provided upon request  
Game Birds May Contain Shot

Please ask your waiter about any dietary restrictions.