

The Harwood Arms

Thursday 28th March

Snacks

Venison Scotch Egg...9
Glamorgan Vegetarian Scotch Egg...9
Potato Crisps with Cod Roe...8



Starters

Warm Onion Tart
Quickes Goats Cheese, Worcestershire and Shallots

Venison Pâté en Croûte
Hedgerow Jelly, Mustard Fruit and Pistachio

Lasagne of Rabbit Shoulder
Mushrooms, Riesling and Thyme

Grilled Tongue of Red Deer
Quince, Aged Vinegar and Beetroot

Mains

Roast Skate Wing
Hispi Cabbage, Potted Shrimp and Mussels

Our Iberian Pork
from Whitley Manor Farm
Jerusalem Artichoke and Pickled Walnuts

Berkshire Muntjac
Pale Ale, Prune and Wild Garlic

Short Rib of Red Ruby Beef
Spinach, Horseradish and Bone Marrow

Pudding

Apple Parfait
Shortbread, Hazelnuts and Sherry

Rhubarb and Custard Trifle
Rapeseed, Brioche and Clotted Cream

Milk Flan
Poached Blood Orange and Sorbet

Selection of Cheese
Tunworth, Lincolnshire Poacher, Beauvale Blue
Crackers and Homemade Chutney

A discretionary 12.5% gratuity is added to all bills.

2 Courses for £55
3 Courses for £70

Please ask your waiter about any dietary restrictions.

Vegetarian menu provided upon request