

# *The Harwood Arms*

Saturday 28<sup>th</sup> August

## *Snacks*

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

## *Starters*

***Berkswell Cheese Tart***  
*Sweetcorn and Wiltshire Truffle*

***Muntjac Pâté en Croûte***  
*Pickles and Walnut Wine*

***Chilled Courgette Soup***  
*Warm Brown Crab Bun*

***Heritage Tomatoes***  
*Lovage and Grilled Sardines*

***Hereford Beef Tartare***  
*Horseradish and Straw Potato*



## *Mains*

***Roast Cauliflower***  
*Wild Mushrooms, Croquettes and Hazelnut*

***Chalk Stream Trout***  
*Peas, Spring Onions and Potted Shrimps*

***Sladesdown Farm Duck for 2***  
*Baked Carrots, Girolles and Oats*

***Red Ruby Beef Short Rib***  
*Garlic, Celeriac and Portobello Mushroom*

***Slow Cooked Lamb***  
*Shallot Cream, Gentleman's Relish and Beans*

## *Pudding*

***Aynhoe Park Honey Tart***  
*Raspberries and Jersey Milk*

***Custard Flan***  
*Caramel and Apricots*

***Strawberries***  
*English Rosé, Clotted Cream, Jelly and Meringue*

***Chocolate Malt Cake***  
*Cherries and Meadowsweet Ice Cream*

***Selection of Cheeses***  
*Cerney Ash, Heckfield and Beauvale Blue*  
*Spotted Dick Crackers and Stout Honey*

*A discretionary 12.5% gratuity is added to all bills.*

**3 Courses for £49.95**

*Please ask your waiter about any dietary restrictions.*