

# *The Harwood Arms*

Saturday 30<sup>th</sup> May

## *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**

*Sauce Gribiche and Soda Bread Cracker*

### **Cured Sea Bream**

*Cucumber, Shiso and Seaweed*

### **Roast Quail**

*Peas, Pork Fat and Mint*

### **Warm Salad of Iberian Ham**

*Jerusalem Artichoke and Almonds*

## *Mains*

### **Roast Cornish Cod**

*Mussels, Green Asparagus and Seaweed*

### **Berkshire Fallow Deer**

*Tokyo Turnip, Cherry and Grelot Onion*

### **Belted Galloway Beef**

*Mushrooms, Pickled Onions and Potato Galette*

### **Herdwick Lamb**

*White Asparagus, Morels and Jersey Royals*

## *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*