

The Harwood Arms

Wednesday 30th July

Snacks

Venison Scotch Egg...9
Glamorgan Vegetarian Scotch Egg...9
Potato Crisps with Cod Roe...8
Beef Tongue on Bone Marrow Toast...8

Starters

Chalk Stream Trout
Sauce Gribiche and Soda Bread Cracker

Cured Sea Bream
Cucumber, Gooseberries and Seaweed

Chicken Liver Parfait
Endive Marmalade and Warm Brioche

Beetroot Salad
Deer Tongue, Hazelnuts and Horseradish



Mains

Roast Cornish Skate
Tomatoes, Basil and Mussels

Our Iberian Pork
from Whitley Manor Farm
Grilled Turnips, Nettles and Cider

Berkshire Muntjac
Mushrooms, Truffle and Creamed Potatoes

Herdwick Lamb
Courgettes, Anchovies and Olives

Pudding

Whitley Manor Honey Tart
Cherries and Buttermilk Ice Cream

British Strawberries
Rosé, Clotted Cream and Rapeseed Oil

Duck Egg Custard Flan
Apricots and Gelato

Pear and Almond Tartlet
Perl Las Cheese, Stem Ginger and Black Pepper

2 Courses for £64
3 Courses for £79

*A discretionary 8% gratuity
is added to all bills.*

*Please ask your waiter about
any dietary restrictions.*

Vegetarian menu provided upon request