

The Harwood Arms

To start...

Grilled salted ox tongue with turnip and mustard croquettes, bread and butter pickles and dandelion £7.50

Pumpkin and thyme soup with warm cheddar cheese straws £7.00

Roe deer and walnut terrine with spiced prunes and toast £7.50

To follow...

Beef cheeks and Herefordshire snails braised in ale with parsnip champ and pickled walnuts £17.00

Grilled loin chop of middle white pork with black pudding hash, pickled red cabbage and marjoram butter £17.50

Smoked haddock and brown shrimp stew with new potatoes, leeks, watercress and crumbed poached egg £17.00

To finish...

Buttermilk pudding with blood orange sorbet and demerara sugar shortbread £8.00

Vanilla doughnuts with whipped cream and lemon curd £8.00

Three British cheeses with oat biscuits, warm welsh cakes and celery £8.00

Side dishes.....

Crisp potatoes with garlic butter, salad of leaves £2.50

Optional 12.5% service charge

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Bar Snacks.....

Selection of bread and butter £2.50

Pickled onions £2.50

Honey roasted mixed nuts with rosemary £3.00

Venison scotch egg £3.00

Glazed rabbit shoulders with mustard mayonnaise £4.00

Crispy garlic potatoes £3.50

Salad of leaves £3.50

Rabbit rissole on liquorice with oxford sauce £4.00

Smoked cods roe puree with radishes and toasted rye bread £4.50

Stichelton blue with warm welsh cakes £6.50

Oak smoked salmon with toasted soda bread and pickled sea purslane £7.50