

The Harwood Arms

To start.....

Sliced belly of English lamb with crisp sweetbreads, green sauce and cow's curd £8.00

Cream of pheasant and celeriac soup with terrine on toast £8.00

Crisp brawn with Jerusalem artichoke puree and bread and butter pickles £8.00

Smoked salmon cured in treacle with heritage beetroots and grated egg £8.50

Beer battered Cornish gurnard with saffron mayonnaise, kohlrabi and wild chervil £8.00

To follow.....

Roast leg of Suffolk chicken with pressed potato, chestnuts and black pudding £17.00

Grilled Berkshire roe deer steak with Jerusalem artichokes and spiced red cabbage £18.00

Smoked haddock and brown shrimp stew with new potatoes, leeks and cauliflower croquette £17.00

Blade of aged English beef with baked beetroot and smoked bone marrow £18.00

Wild Cornish sea bass with cauliflower, oat crusted mussels and preserved lemon £18.00

To finish.....

Yoghurt pudding with blood orange jelly and almond biscuits £8.00

Warm vanilla rice pudding with bramley apple and doughnuts £8.00

Yorkshire rhubarb Eton mess £8.00

Clementine and bourbon biscuit ice cream sandwich £8.00

Three British cheeses with welsh cakes and celery £8.50

Side dishes.....

Crisp potatoes with garlic butter, hispi cabbage, salad of leaves £2.50

An optional 12.5% service charge will be added to your bill