

The Harwood Arms

To start.....

Warm salad of grilled vegetables with comice pear and horn of plenty mushrooms £7.50

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

Berkshire rabbit faggots with split peas, smoked bacon and pickled mushrooms £8.00

Smoked salmon cured in treacle with heritage beetroots and grated egg £8.00

Vicar's game pie with mulled wine jelly and raw celeriac £7.25

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

Gloucester Old Spot pork belly and root vegetable broth with ribs glazed in ginger beer £17.50

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

Grilled chop and crispy shoulder of Berkshire roe deer with field mushrooms and garlic potatoes £18.00

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

To finish.....

Baked stem ginger custard with honeycomb ice cream and custard cream biscuits £8.00

Poached pear and almond cake with clotted cream ice cream £8.00

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

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