

Harry's, Castle Lodge, Ludlow, SY8

Torres potato crisps { truffle | olive oil } **4**

Roasted nuts { pistou | socca | harissa } **5**

Grilled padron peppers with lime + sea salt **5**

Amalfi lemon + garlic marinated bella di cerignola olives **5**

Raw Porthilly oyster with mignonette or tabasco **5**

Caraway bread + Estate Dairy cultured butter **6**

Hazelnut bread + Estate Dairy cultured butter **6**

Manchego cheese + honey **6**

Roasted aubergine with sesame + garlic toasts **6**

Risotto Milanese arancini + aioli **7**

Pork + caraway koftas, tahini yoghurt + lime **8**

Westcombe panela ham + Mr Auger's victoria plums **11**

Spinach veloute with crispy smoked haddock brandades and poached egg **14**

Twice baked parmesan soufflé with tomato + fennel fondue **16**

Mevagissey tuna crudo with soy, seaweed + smoked leek **16**

Rabbit + confit aubergine on sourdough toasts with parsley **16**

Mortimer forest venison tartare + egg yolk + garlic toast **19**

Fish soup with rouille and toasts **19**

Torched Cornish Mackerel, braised lentils + fennel + green sauce **26**

Hot chocolate pudding with crème fraîche + Mr Auger's Victoria plums **9**

Autumn fruit salad with Ruby's gelato of vanilla **9**

Please inform the team if you have any allergies or dietary requirements.