

## **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**  
Roasted September squash arancini + aioli **7**  
Pork + caraway koftas, tahini yoghurt + lime **8**

Westcombe pomona salami **8**

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

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

Wild Cornish bass crudo with soy, seaweed + smoked leek **16**

Traditional Dexter beef tartare with egg yolk + garlic toast **19**

Fish soup with rouille and toasts **19**

White beans + parmesan with roasted September vegetables + cobnuts **23**

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

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

Hot Merton pride pear crumble + vanilla custard **9**

Moroccan mint + pink pepper sorbet + frozen Stolichnaya vodka **9**

Tiramisu **10**

Baron Bigod + Barkham Blue with ancient quince chutney + Harry's crackers **15**

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