

Harry's, Castle Lodge, Ludlow, SY8

'For epicureans'

Dinner

Grain sourdough + Bungay butter
Westcombe charcuterie + Linley pickles
Maestra cured anchovy + Sardinian olive oil

Lightly smoked Mortimer venison tartare + walnut ketchup
Raw hook + line Cornish bass + blood orange + olive oil
Linley celeriac, hazelnut + truffle vinaigrette
Warm grandad Mitch's crab tart + radicchio

Today's pie { woodcock + artichoke }
Beef fat confit ox cheek + salsify + pickled beetroot ketchup
Grilled brill on the bone + Solva seaweed butter
Stuffed heirloom squash + Mortimer boletes + Mersault beurre blanc

Pommes dauphinoise + garlic cream
Steamed Linley greens + chilli butter
Orange, seed + tarragon radicchio salad

Choux bun of forced rhubarb { Rhubarb Robert } + custard
Tarte tatin of apple + madeira + whipped crème fraîche
Blood oranges + Sicilian pistachios + Cocchi di Torino sorbet
British raw cheeses + ancient quince cheese + nut sourdough