

Harry's, Castle Lodge, Ludlow, SY8

'For epicureans'

Breakfast

HHCo Single Origin Coffee

Tea Makers of London Assam + Earl Grey

Commonwood Farm Apple Juice

Estate Dairy Yoghurt + Robert's Rhubarb + Seed &
Buckwheat Granola + Bosco Tuscan Honey

Harry's Grain Sourdough + Bungay Butter + Ruby's Seville
Preserve

MacNeil's of Droitwich Smoked Salmon, with Poached Clee
Eggs

To prepare, simply place your yoghurt into your bowl and top with the delicate rhubarb, granola & drizzle generously with our Italian tree honey!

For your smoked salmon & eggs, simply place a pan of water onto the stove and bring to a very gentle simmer. Our eggs are so very fresh, you do not need to add anything to the water. Toast a slice of sourdough as you like & butter liberally! Poached the eggs for 3 minutes, drain, then place over your toast. Drape the smoked salmon and finish with flaked salt & a drizzle of our kalamata olive oil!