

Harry's, Castle Lodge, Ludlow, SY8

'For epicureans'

Supper - July 2026

Black sesame bread / hazelnut bread { gf } + Ampers&nd butter **6**

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

Raw Maldon oyster { mignonette | tabasco } **5**

Westcombe panela ham + melon charentais **11**

Grilled padron peppers + salt **5**

Traditional Hereford steak tartare + egg yolk + garlic toast **19**

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

Dressed Solva Crab, Linley cucumber, lime, ginger + grapefruit **16**

Chilled almond + cucumber gazpacho with cherries + olive oil **14**

Crab bisque + garlic toasts **14**

Dry aged Hereford ribeye with green sauce + grilled bone marrow **49**

Devonshire duck, Linley fennel, Moorcourt cherries + pan juices **32**

Grilled Cornish gurnard with sauce piperade, courgette + aioli **28**

Stuffed summer pepper, sauce romesco + grilled Linley vegetables **23**

Buttered Jersey royals **7**

Steamed Linley Hall chard + almond dressing **7**

Hand cut thick chips + aioli **7**

Fig leaf crème brûlée + compote of strawberries **9**

Chilled coconut rice pudding + cherries + lime + dark chocolate **9**

Tiramisu **10**

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

Baron Bigod + Barkham Blue with ancient quince membrillo + crackers
15

Please inform the team if you have any allergies or dietary requirements, Please note, a discretionary 12.5% service charge will be added to your bill.