

Harry's, Castle Lodge, Ludlow, SY8

'For epicureans'

August 2026

Torres potato crisps { truffle | olive oil } 4

Roasted nuts { pistou | socca | harissa } 5

Grilled Arscott farm 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

Brimfield Bulgarian tomato gazpacho + toasts 12

Twice baked parmesan soufflé with tomato + fennel fondue 16

Mevagissey tuna crudo with soy, seaweed + smoked leek 16

Traditional Hereford steak tartare + egg yolk + garlic toast 19

Stuffed summer pepper, sauce romesco + Brimfield tomato 23

Bouillabaisse of Cornish fish, oysters + vegetables + rouille 28

Devonshire duck, braised fennel, Billy's plums + blackberry sauce 32

Whole grilled lemon sole on the bone with shrimp meunière sauce 36

10 oz Hereford ribeye with black walnut sauce + grilled aubergine 39

Lentil, feta + pomegranate salad 7

Panaché of summer vegetables + garlic butter 7

Hand cut thick chips + aioli 7

Vanilla crème brûlée + compote of Billy's Shropshire prune damsons 9

Île flottante with chilled crème anglaise, fresh cobnuts + plum sauce 9

Moroccan mint + pink pepper sorbet + frozen Stolichnaya vodka 9

Tiramisu 10

Baron Bigod + Barkham Blue with ancient quince chutney + Harry's oatcakes 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.