

Harry's, Castle Lodge, Ludlow, SY8

'For epicureans'

September 2026

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**

Risotto Milanese arancini + aioli **7**

Pork + caraway koftas, tahini yoghurt + lime **8**

Westcombe panela ham + Mr Auger's victoria plums **11**

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

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

Mevagissey tuna crudo with soy, seaweed + smoked leek **16**

Mortimer forest venison tartare + egg yolk + garlic toast **19**

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

Mortimer rabbit with mustard + tarragon sauce + wet polenta + girolles **26**

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

Bouillabaisse of Cornish fish, oysters + vegetables + rouille **28**

Mortimer venison steak with black walnut sauce, lard onions + tomatoes **39**

Panaché of September vegetables + garlic butter **7**

Hand cut thick chips + aioli **7**

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

Île flottante with chilled crème anglaise, 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 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.