

Harry's, Castle Lodge, Ludlow, SY8

'For epicureans'

October 2026

Torres potato crisps { truffle | olive oil } **4**

Roasted nuts { pistou | socca | harissa } **5**

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

Raw Porthilly oyster with tabasco + mignonette **5**

Grilled padron peppers with lime + sea salt **6**

Caraway bread + Estate Dairy cultured butter **6**

Hazelnut bread + Estate Dairy cultured butter **6**

9 month cured manchego cheese + honey **8**

Roasted September squash arancini + aioli **8**

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

Westcombe smoked pomona salami + lardo plate **10**

Heirloom beetroot terrine with horseradish + crème fraîche sorbet **14**

Twice baked parmesan soufflé with tomato + fennel fondue **15**

Wild Cornish bass crudo with soy, seaweed + smoked leek **16**

Traditional Dexter beef tartare with egg yolk + garlic toast **19**

Dal Makhani with October squash + crispy leeks **24**

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

Bouillabaisse of Cornish fish, oysters + vegetables + rouille **29**

Mortimer venison with date ketchup, lacto damson sauce + root vegetables **32**

100z Hereford Ribeye of beef with sautéed wild chanterelles + pepper sauce **39**

Steamed kales + garlic butter **7**

Hand cut thick chips + aioli **7**

Hot chocolate pudding with crème fraîche, apple + cinnamon **9**

Caramel parfait with sea salt, tokaji sultanas + candied walnuts **9**

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

British cheese plate + 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.