Harry's, Castle Lodge, Ludlow, SY8

'For epicureans'

Supper - March 2026

Caraway sourdough / hazelnut bread + Bungay butter **6**
Blood orange + anise marinated nocellara del belice **6**
Raw Porthilly oyster { mignonette | tabasco } **5 each**
Westcombe coppa plate + smoked shallot dressing **10**

Pork & caraway kofta + salted fennel + tahini **8**
Hook + line Cornish gurnard crudo + blood orange + olive oil **14**
Salt baked celeriac, hazelnut + truffle vinaigrette **12**
Warm Grandad Mitch's crab tart + radicchio **12**

Today's pie { poached chicken, wild garlic + artichoke } **21 pp**
Grilled tronçon of Cornish wild brill + seaweed, mussel sauce **25**
Twice baked English pecorino soufflé **19**
Warm chickpea & winter vegetable salad **18**

Ruby's potato dauphinoise + garlic cream **6**
Steamed iron greens + chilli oil **6**
Blood orange, seed + radicchio salad **6**
Triple cooked chips + Maldon salt **6**

Tulakalum chocolate mousse, maple + hazelnut bresilienne **10**
Tarte tatin of apple + crème fraîche **30 for 2 { 20 minutes }**
Blood oranges, rhubarb + pistachios + lemon vodka sorbet **9**
Vanilla & tonka panna cotta, Robert's rhubarb + olive oil **9**
British raw Baron Bigod + ancient quince cheese + crackers **9**

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.