

Harry's, Castle Lodge, Ludlow, SY8

'For epicureans'

The most festive month of them all, December, 2026 ...

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

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

Blood orange marinated bella di cerignola olives **5**

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

Caraway bread + Netherend Farm butter **6**

Hazelnut bread + Netherend Farm butter **6**

Warm roasted winter squash with sage + almond dressing + toasts **7**

Smoked salmon + horseradish cream fraiche **7**

Harry's game en croute + triple mustard mayonnaise **8**

Westcombe charcuterie plate **11**

Hot 1/2 Baron Bigod + honey + toasts **12**

Cauliflower + caraway soup with fermented greens, sultanas + almonds **14**

Twice baked parmesan soufflé with leek + winter truffle ragu **15**

Wild Cornish scallop crudo with orange, fennel + caviar **16**

Terrine of pork with pistachio + fois gras with pickled walnuts + radicchio **19**

Grilled fennel with Spenwood cheese, pickled walnut + watercress **24**

Pork belly with turnips, winter greens, blood pudding + prune sauce **26**

Mortimer partridge with bread sauce, cranberries, bacon + sprouts **28**

Grilled Cornish brill with classic white wine sauce + ratte potatoes **32**

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

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

Hand cut thick chips + aioli **7**

Hot chocolate pudding with crème fraîche + satsuma compote **9**

Hot spiced bread pudding with hazelnut + quince ice cream **9**

Apple sorbet with frozen Stolichnaya vodka **9**

Baked yoghurt with blood oranges and pistachios **9**

British cheese + crackers + chutney **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.