

Harry's, Castle Lodge, Ludlow, SY8

'For epicureans'

Supper - June 2026

Caraway bread / hazelnut bread { gf } + Ampers&nd butter 6

Garlic & chilli marinated bella di cerignola olives 5

Raw Maldon oyster { mignonette | tabasco } 5

Westcombe panela ham + melon charentais + wild fennel 14

Lightly smoked beef tartare + egg yolk + chervil 19

Twice baked Lincolnshire Poacher soufflé + chives 13

Boscattle trout + herb tartare with cucumber + asparagus 15

Steamed Linley Hall asparagus + sauce gribiche 13

Welsh wild bass + crab sauce borride + grilled pepper 33

Dry aged Hereford beef fillet rossini, fois gras, maderia sauce 55

Trout + smoked haddock + oyster pie 25

Charred chicken + grilled Linley vegetables + romesco sauce 26

Navarrico bean celebration + provencal tomatoes, olives + basil 22

Steamed Linley organic greens + pickled chilli oil 7

Jersey royals + pickled wild garlic buds 7

Hand cut thick chips + aioli 7

Crème brûlée + brandy soaked prunes 9

Chilled coconut rice pudding, mango sorbet + pistachios 9

Warm Venezuelan chocolate tart + marmalade ice cream 9

Salad of strawberries + peach leaf, mint + pink pepper sorbet 9

British raw cheeses + ancient quince membrillo + 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.