

Harry's, Castle Lodge, Ludlow, SY8

'For epicureans'

Supper - May 2026

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

Garlic & chilli marinated bella di cerignola olives 5

Raw Solva oyster { mignonette | tabasco } 5

Westcombe finocchiona + pickles 8

Lightly smoked beef tartare + egg yolk + garlic mustard 19

Twice baked Cornish Gouda soufflé 13

Solva mussels + Sardinian fregola - fregula cun cozze 15

Steamed Linley Hall asparagus + Linseed + herb dressing 13

Grilled Welsh wild bass on the bone + seaweed sauce 69 | 2

Tournedos Rossini 58

Shropshire lamb + spring pea pie 21

Butter poached chicken thighs + asparagus + lardo fricassee 26

A celebration of chickpeas & spring vegetables 21

Steamed Linley organic greens + pickled chilli oil 7

Jersey royals + wild garlic buds 7

Nettle gnudi + smoked vegetable broth 6

Triple cooked chips + aioli 7

Amalfi lemon posset + roasted Linley hall rhubarb 9

Warm Sicilian pistachio cake + noalya milk chocolate 9

Venezuelan chocolate delice + hazelnuts + sea salt 9

British raw Baron Bigod + ancient quince cheese + crackers 10

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.