

## Harry's, Castle Lodge, Ludlow, SY8

'For epicureans'

### Supper - July 2026

Black sesame 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 **11**

Traditional Hereford steak tartare + egg yolk + garlic toast **19**

Twice baked Parmesan soufflé with tomato + fennel fondue **16**

Cured wild Cornish monkfish with Linley broad beans + yoghurt **15**

Chilled ajo blanco with cherries, olive oil + cucumber **14**

Dry aged Hereford ribeye with green sauce + grilled bone marrow **49**

Charred chicken + grilled Linley vegetables + romesco sauce **26**

Grilled Cornish Mackerel with Puttanesca sauce + thyme gnocchi **28**

Stuffed Ramiro pepper with provencal tomatoes, olives + basil **23**

Buttered Jersey royals **7**

Steamed Linley Hall chard + almond dressing **7**

Hand cut thick chips + aioli **7**

Fig leaf crème brûlée + compote of strawberries **9**

Chilled coconut rice pudding + mango sorbet **9**

Warm Venezuelan chocolate tart + marmalade ice cream **9**

Tiramisu **10**

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

Baron Bigod + Barkham Blue with 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.**