

Harry's, Castle Lodge, Ludlow, SY8

'For epicureans'

July 2026

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

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

Grilled padron peppers with lime + salt **5**

Amalfi lemon marinated bella di cerignola olives **5**

Raw Porthilly oyster { mignonette | tabasco } **5**

Caraway bread + Ampers&nd butter **6**

Hazelnut bread { gf } + Ampers&nd butter **6**

Aubergine baba ganoush + garlic toasts **6**

Risotto alla Milanese arancini + aioli **7**

Westcombe fennel salami + manchego + honey **8**

Pork + caraway koftas, tahini yoghurt + lime **8**

Westcombe panela ham + melon charentais **11**

Chilled almond + cucumber soup with cherries + olive oil **14**

Dressed Solva Crab, cucumber, lime, ginger + grapefruit **16**

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

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

Stuffed summer pepper, sauce romesco + provençal tomato **23**

Grilled Cornish gurnard with sauce piperade + aioli **28**

Devonshire duck, braised fennel, Billy's plums + pan juices **32**

10 oz Hereford ribeye with black walnut sauce + grilled aubergine **39**

Buttered Jersey royals **7**

Steamed tenderstem broccoli + chilli butter **7**

Hand cut thick chips + aioli **7**

Cider dressed mixed leaf salad **7**

Vanilla crème brûlée + compote of Billy's plums **9**

Chilled coconut rice pudding + cherries + lime + dark chocolate **9**

Tiramisu **10**

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

Baron Bigod + Barkham Blue with ancient quince membrillo + Harry's oatcakes **15**

Single origin affogato + blackcurrant leaf gelato **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.