

Harry's, Castle Lodge, Ludlow, SY8

'For epicureans'

Supper - April 2026

Bread / Caraway + pumpkin or hazelnut + Ampersand butter **6**

Chilli + garlic marinated nocellara olives **6**

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

Chapel + Swan smoked salmon + tapenade + crème fraîche **10**

Lightly smoked steak tartare + egg yolk + jack of the woods **18**

Twice baked Cornish gouda soufflé **14**

Skate, celeriac + cabbage remoulade + anchovies **13**

Salt baked celeriac, hazelnut + sorrel + chervil sauce **12**

Cornish wild bass crudo + chilli + yoghurt + Linley mint **15**

Today's pie { Jacob's ladder + red wine } **23**

St Austell mussels + saffron tagliatelle **26**

Saddle & belly of Shropshire lamb + asparagus + wild garlic **30**

A celebration of chickpeas & spring vegetables **21**

Whole grilled wild Cornish sea bass + seaweed beurre blanc **55 / 2**

Steamed chard + pickled chilli oil **6**

Linley Hall salad + light vinaigrette of tarragon **7**

Steamed Jersey royals + wild garlic **7**

Triple cooked chips + aioli **7**

Tulakalum chocolate mousse, maple + hazelnut bresilienne **10**

Warm Sicilian pistachio cake + milk chocolate + marmalade **9**

Vanilla crème brûlée, Robert's rhubarb + sweet woodruff **9**

British raw Baron Bigod + ancient quince cheese + crackers **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.