Harry's, Castle Lodge, Ludlow, SY8

'For epicureans'

Lunch - October 2026

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Torres potato crisps { truffle | olive oil } **4**
Roasted nuts { pistou | socca | harissa } **5**
Amalfi lemon + garlic marinated bella di cerignola olives **5**
Grilled Porthilly oysters with garlic butter + black pepper **5 each**
Grilled padron peppers with lime + sea salt **6**
Caraway bread + Netherend farm butter **6**
Hazelnut bread + Netherend farm butter **6**

Organic squash + 24 month comté arancini + aioli **8**
Pork + caraway koftas, tahini yoghurt + grilled plums **8**
Westcombe smoked pomona salami + lardo plate **10**
1/2 baked Baron Bigod cheese with rosemary sea salt + local honey **15**

Heirloom beetroot terrine with horseradish + crème fraîche sorbet + walnut **14**
Twice baked parmesan soufflé with spinach + nutmeg veloute **15**
Ceviche of Cornish scallops with confit squash, hung yoghurt + chilli **16**
Terrine of pork with pistachio + fois gras with pickled walnuts + radicchio **19**
Dal Makhani with October squash + crispy leeks **24**
Short rib of beef with smoked mash + jus gras **27**
Steamed Cornish hake with butter bean cassoulet + fennel cappuccino **29**

Steamed kales + garlic butter **7**
Hand cut thick chips + aioli **7**

63% chocolate mousse with hazelnut bresilienne, sea salt + maple syrup **9**
Caramel parfait with sea salt, rum fruits + candied walnuts **9**
Moroccan mint + pink pepper sorbet + frozen Stolichnaya vodka **9**
British cheese plate + 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.