

Harry's, Castle Lodge, Ludlow, SY8

'For epicureans'

September 2026

Torres potato crisps { truffle | olive oil } 4

Roasted nuts { pistou | socca | harissa } 5

Grilled padron peppers with lime + sea salt 5

Amalfi lemon + garlic marinated bella di cerignola olives 5

Raw Porthilly oyster with mignonette or tabasco 5

Caraway bread + Estate Dairy cultured butter 6

Hazelnut bread + Estate Dairy cultured butter 6

Manchego cheese + honey 6

Roasted aubergine with sesame + garlic toasts 6

Risotto Milanese arancini + aioli 7

Pork + caraway koftas, tahini yoghurt + lime 8

Westcombe panela ham + Mr Auger's victoria plums 11

Spinach veloute with crispy smoked haddock brandades and poached egg 14

Twice baked parmesan soufflé with tomato + fennel fondue 16

Mevagissey tuna crudo with soy, seaweed + smoked leek 16

Mortimer forest venison tartare + egg yolk + garlic toast 19

White beans + parmesan with roasted September vegetables + cobnuts 23

Mortimer rabbit with mustard + tarragon sauce + wet polenta + girolles 26

Bouillabaisse of Cornish fish, oysters + vegetables + rouille 28

Devonshire duck, braised fennel, Mr Auger's plums + blackberry sauce 32

10 oz Hereford ribeye with black walnut sauce, beef onions + tomatoes 39

Panaché of September vegetables + garlic butter 7

Hand cut thick chips + aioli 7

Hot chocolate pudding with crème fraîche + Mr Auger's Victoria plums 9

Île flottante with chilled crème anglaise, cobnuts + plum sauce 9

Moroccan mint + pink pepper sorbet + frozen Stolichnaya vodka 9

Tiramisu 10

Baron Bigod + Barkham Blue with ancient quince chutney + Harry's oatcakes 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.