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

'For epicureans'

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**November 2026**

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 3 month aged pancetta plate **10**
1/2 baked Baron Bigod cheese with rosemary sea salt + 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 + mustards **19**
Traditional beef tartare with egg yolk, parsley + toast **20**

Dal makhani with spiced yoghurt marinated squash + crispy leeks **24**
Chicken farce with mustard + tarragon + wet polenta + mushrooms **26**
Steamed Cornish hake with butter bean cassoulet + chilli cappuccino **29**
Mortimer venison with date ketchup, lacto damson sauce + root vegetables **32**
Celebration of Hereford beef with smoked potatoes, shiitake + jus gras **40**

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

63% chocolate mousse with hazelnut bresilienne, sea salt + maple syrup **9**
Crème caramel with Ludlow spiced rum mulled fruits **9**
Warm apple tarte tatin with caramel, vanilla + crème fraîche **20 / 2 sharing**
Conference pear sorbet with hazelnuts + Frangelico **9**

Baron Bigod, Barkham Blue + Yoredale with crackers + Harry's chutney **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.**