

Harry's, Castle Lodge, Ludlow, SY8

'For epicureans'

Supper - April 2026

Caraway + pumpkin bread / hazelnut bread + Bungay butter **6**

Blood orange marinated nocellara olives **6**

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

Westcombe Terrazzo + shallot dressing **10**

Lightly smoked beef tartare + egg yolk + croutes **18**

Twice baked Lincolnshire poacher soufflé **19**

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

Salt baked celeriac, hazelnut + sorrel & chervil dressing **12**

Today's pie { chicken, ox tongue & tarragon } **21 pp**

St Austell mussels + saffron pappardelle **26**

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

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

Steamed kales + pickled chilli oil **6**

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

Buttered ratte potatoes **7**

Triple cooked chips + aioli **7**

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

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

Vanilla & tonka panna cotta, Robert's rhubarb + olive oil **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.