

Harry's, Castle Lodge, Ludlow, SY8

'For epicureans'

August 2026

Torres potato crisps { truffle | olive oil } **4**

Roasted nuts { pistou | socca | harissa } **5**

Grilled padron peppers with lime + salt **5**

Amalfi lemon marinated bella di cerignola olives **5**

Grilled Porthilly oyster with garlic + parsley butter **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**

Boscattle trout + dill arancini + aioli **7**

Pork + caraway koftas, tahini yoghurt + lime **8**

Westcombe panela ham + melon charentais **11**

Brimfield Bulgarian tomato + caraway gazpacho **12**

Crab bisque **12**

Twice baked parmesan soufflé with tomato + fennel fondue **16**

Mevagissey tuna crudo with soy + smoked leek **16**

Traditional Hereford steak tartare + egg yolk + garlic toast **19**

Stuffed summer pepper, sauce romesco + Brimfield tomato **23**

Mevagissey grilled mackerel, piperade sauce + warm tomatoes **30**

Devonshire duck, braised fennel, Billy's plums + pan juices **32**

8 oz Hereford sirloin with black walnut sauce + grilled aubergine **34**

Grilled whole Cornish Dover sole with shrimp meunière sauce **69 for two**

Herb tabbouleh with lemon + pomegranate **7**

Steamed tenderstem broccoli + chilli butter **7**

Hand cut thick chips + aioli **7**

Vanilla crème brûlée + compote of Billy's plums **9**

Plum + almond frangipani tart fine with creme anglaise **9**

Moroccan mint + pink pepper sorbet + frozen vodka **9**

Tiramisu **10**

Baron Bigod + Barkham Blue with ancient quince membrillo + 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.