

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

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

Boscastle 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 + crab toast 12

Twice baked parmesan soufflé with tomato + fennel fondue 16

Mevagissey tuna crudo with soy, seaweed + smoked leek 16

Traditional Hereford steak tartare + egg yolk + garlic toast 19

Stuffed summer pepper, sauce romesco + Brimfield tomato 23

Poached Cornish sole, salmon mousse + tomato hollandaise 28

Mevagissey grilled mackerel, piperade sauce + warm tomatoes 30

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

10 oz Hereford ribeye with black walnut sauce + grilled aubergine 39

Herb tabbouleh with lemon + pomegranate 7

Panaché of summer vegetables + garlic 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 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.