

Harry's, Castle Lodge, Ludlow, SY8

'For epicureans'

Supper - 11th March 2026

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

Blood orange + anise marinated nocellara del belice **6**

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

Westcombe coppa plate + smoked shallot dressing **10**

Raw hook + line Cornish bass + blood orange + olive oil **14**

Salt baked celeriac, hazelnut + truffle vinaigrette **12**

Warm grandad Mitch's crab tart + radicchio **12**

Today's pie { Jacob's ladder + artichoke } **42 for 2**

Grilled brill on the bone + Solva seaweed butter **25**

Twice baked pecorino soufflé **19**

Warm chickpea & winter vegetable salad **18**

Ruby's potato dauphinoise + garlic cream **6**

Steamed iron greens + chilli butter **6**

Blood orange, seed + tarragon radicchio salad **6**

Tulakaum chocolate mousse, maple + crunchy hazelnuts **10**

Tarte tatin of apple + madeira + whipped crème fraîche **30**

for 2 { 20 minutes }

Blood oranges, rhubarb + Sicilian pistachios + Amalfi lemon sorbet **9**

British raw Baron Bigod + ancient quince cheese + crackers **9**

Please inform the team if you have any allergies or dietary requirements