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 + Bungay butter **6**
Hazelnut bread + Bungay butter **6**
Organic squash + parmigiano reggiano 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**
Traditional beef tartare with egg yolk, parsley + Herefordshire sauce crisps **20**

Dal makhani with spiced yoghurt marinated squash + coriander salad **24**
Pheasant farce with mustard + tarragon + wet polenta + mushrooms **26**
Steamed Cornish pollock with butter bean cassoulet + chilli cappuccino **29**
Wild venison with date ketchup, lacto plum + chocolate sauce + roots **32**
Celebration of Hereford beef with smoked potatoes, shiitake + jus gras **40**

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

67% Noalya chocolate mousse with hazelnut praline, sea salt + maple **9**
Crème caramel with Ludlow spiced rum mulled fruits **9**
Conference pear sorbet with hazelnuts + Frangelico **9**
Warm apple tarte tatin with caramel, vanilla + crème fraîche **20 / 2 sharing** - **please allow 20 minutes, as we cook fresh!**

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.