Harry's, Castle Lodge, Ludlow, SY8

'For epicureans'

Lunch - November 2026

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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 + Netherend farm butter **6**
Hazelnut bread + Netherend farm butter **6**

Organic squash + 24 month comté arancini + aioli **8**
Pork + caraway koftas, tahini yoghurt + grilled plums **8**
Westcombe 3 month pancetta plate **10**
1/2 baked Baron Bigod cheese with rosemary sea salt + local honey **15**

Heirloom beetroot terrine with horseradish + crème fraîche + walnut **14**
Twice baked parmesan soufflé with spinach + nutmeg veloute **15**
Ceviche of Cornish scallops with confit squash, hung yoghurt + chilli **16**
Dal Makhani with October squash + red onion salad **24**
Steamed Cornish pollock with butter bean cassoulet + chilli cappuccino **29**
Medallion of beef fillet with root vegetables + chocolate + plum sauce **34**

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

Warm mince pie with clotted cream **6**
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**
British cheese plate + crackers **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.