

Breakfast Menu (served 'til 12noon)

Full Ludlow butchers' breakfast: 2 bacon, 2 sausage, egg, roast tomatoes and peppers, devilled mushrooms, toast, £11.5
Full veg breakfast: corn fritters (VE) (GF), halloumi, roast peppers and tomatoes, devilled mushrooms, egg, toast, (V) £10.5
Scrambled free-range local eggs, Macneil's smoked salmon or bacon on Ludlow beer bread toast, £9.8
Devilled mushrooms on Ludlow beer bread toast, (V) £7 (bacon or fried halloumi, £2.8)
Bacon or sausage and egg sandwich (brown or white bread), £7.5
BLT on Ludlow beer bread, £7.5
Roast tomatoes and peppers on toast, (VE) £7 (bacon or fried halloumi, £2.8)
Pancake, Belgian chocolate, banana or strawberry, Greek style yoghurt, £7
Kin garden gooseberries, Ludlow Nut Co. granola, Greek style yoghurt, £6
Brown or white toast, butter, jam/marmalade/marmite, £3.5
Toasted cinnamon fruit bread, £3.8
Croissant with jam, £3.5



01584 879888

Hot Drinks				
Coffee (Hundred House Organic)				
Americano	£2.6			
Cappuccino	£2.9/£3.2			
Espresso	£2.3/£2.5			
Flat white	£3.1			
Latte	£3.1			
Macchiato	£2.5			
Mocha	£3.3			
Add syrups - Hazelnut, Caramel Fudge,				
Vanilla, Gingerbread	50p			
Pots of Tea (from the Ludlow Tea Library,				
Loose leaf Ludlow blend	£2.8			
Decaf tea	£2.8			
Earl grey	£2.9			
Fruit teas -				
Lemon and ginger	£2.8			
Triple mint tea	£2.8			
Granny's garden	£2.8			
Rooibos	£2.8			
Green tea	£2.8			
Hot chocolate	£2.9			
Add marshmallows and cream	60p			
Adult hot chocolate with				
Amaretto or spiced Rum	£6.5			

Beers/Cider/Spirits	Wines - supplied by Andrew Darwin (Kington) and Tanners			
Lagers	1	Red	Reg (175ml) Lrg (25	i0ml) Bottle
Bier Moretti, 4.6% abv, 330ml Bier Moretti, 4.6% abv, 660ml Peroni (zero alcohol), 0% abv, 330ml	£3 £5 £2.5	Merlot, Pays d'Oc 13% abv, ripe raspberry		,
Ales		Tanners Douro, Portugo 13.5% abv, juicy black fro		£23 hints
Butty Bach, 4.5% abv, 500ml Ludlow Gold, 4.3% abv, 500ml Stairway, 5.0% abv, 500ml Wye Valley HPA, 4.0% abv, 500ml	£4.6 £3.9 Puglia Primitivo	Puglia Primitivo 13% abv, ripe damson, v	£6.8 £8.8	£26
Ciders Stowford Press, 4.5% abv, 500ml	£4.6	Sauvignon Blanc, Chile 11.5% Fresh melon and p		£20
Wyld Wood organic, 6.5% abv, 500ml Caple Road 5.2% abv, 330ml	£4.9 £4	Viognier, France 12.5% abv, White peach,	£6.3 £8.3 apricots and hints of	£23 lychee
Spirits		Pinot Grigio, France 12% abv, Dry, crisp, refre	£6.3 £8.3 eshing and unoaked	£23
Glass of Pimms, strawberries, mint Penrhos London Dry Gin or Penrhos rhubarb gin with	£5.5	Chardonnay reserve, Cl 14.5% abv, Fruity, compl		£28
Fever-Tree Tonic, 40.5% abv, 25ml Double	£6 £8.5	Prosecco, Italy 11.5% abv, Crisp and ge	ntly aromatic	£25
Spiced Rum and Coke,	10.5	, , ,	or 200ml bottl	e £8
35% abv, 25ml	£5.5	Rose		
Double Hennessy cognac, 40% abv, 25ml	£7.5 £3.5	Tanners Côtes de Gasc 10.5% abv. Summer fruit	9	£23

Soft Drinks		San Pellegrino - lemonade or orange	£3
appleTeme locally pressed	(2.2	Heartsease ginger beer	£3
apple juice or apple and damson	£3.2 £3.2	Heartsease raspberry lemonade	£3
Orange juice	£2.5	Heartsease Elderflower pressé	£3
Sparkling water	£1.6	Coca-Cola	£2.5
Milk	£1.6	Diet Coca-Cola	£2.2

SERVICE NOT INCLUDED



All dishes are prepared in a kitchen which may contain allergens, please inform us of any allergies before ordering

V = Vegetarian, VE = Vegan, GF = Gluten Free

Many of our ingredients are grown in our greenhouses and beds at the top of our garden

Children's half-sized portions of most dishes are available, please ask

Welsh rarebit made with Butty Bach beer, chutney or chilli jam, dressed leaves, (V), £8.5 (add bacon £2.5)

Beef burger (double), Ludlow cheese, braised onions, pickled cucumber, chipotle mayo, brioche bun and coleslaw, £12.5 (or single for £10.5)

Roast peppers and tomatoes, fried halloumi burger, lettuce, tomato, chipotle mayo, in a brioche bun, with coleslaw, (V), £12

Pan fried lemon and basil marinated chicken salad, garden herb bulgar wheat, roast summer vegetables, wild garlic dressing, £14

Quesadillas – pan-fried tortilla filled with sweet potato, spinach, beans and cheese, peppers and lime salsa, dressed leaves, (V), £11.5 (GF option available)

Atlantic prawn open sandwich, leaves, pickled cucumber, lemon balm mayo dressing, £10.5 (GF option available)

Roast beetroot – hummus, oregano marinated feta, tzatziki, toasted flatbread, dressed leaves, bay salt, (V), £12.5

Fish board – smoked mackerel pate, Macneils smoked salmon, horseradish cream, shelled prawns, lemon mayo, pickled cucumber, leaves, Ludlow beer bread, £16 (*GF option available*)

Antipasti, locally produced charcuterie, olives, roast peppers and tomatoes, beer bread, oil and balsamic vinegar, £15

Sides

Hummus and toasted flatbread, £5

Olives, bread, olive oil and balsamic, £5.5

Ludlow Olive Press
Olives, £3

Kin Coleslaw, £3

Dressed leaves, toasted seeds and Kin dressing, £3.5

White bread or Beer bread, butter, £3

SEE BOARD FOR SPECIALS

Sweet stuff

Pancake, Belgian chocolate, strawberries, Greek style yoghurt, £7

Warm orange polenta cake, crème fraiche, clementine reduction, £7

Brown sugar meringue and summer berry pavlova, (GF), £7

Chocolate pistachio cardamom truffle torte, raspberry sorbet, £8

Affogato - espresso shot over vanilla ice-cream, £6 (add Amaretto or Pedro Ximenez, £2.5)

Fruit and nut flapjack, tray bakes, £3.5

Scone, jam, butter, £3.5

Scone, jam, clotted cream, £3.8

Cakes by the slice, from £3.8