



We prepare food using various allergens in our kitchen. While we take steps to minimise the risk of cross-contamination, we cannot guarantee that any of our products are 100% safe to consume for people with severe allergies.

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

Whitby crab lemon mayo open sandwich, £15.5 Samphire, pickled cucumber, dressed leaves

Warm beetroot salad, £16

Feta, crispy bacon, walnuts, dressed leaves

Welsh rarebit, made with Butty Bach beer, £10.5 (add bacon £2.8) Kin apple chutney or Kin chilli jam, dressed leaves, (V)

Kin homemade burger, £15 (add bacon £1.8)

Ludlow cheese, fried onions, pickled cucumber, chipotle mayo, brioche bun, dressed leaves and Kin coleslaw

Veggie burger, £14 (add bacon £1.8)

Spinach and corn fritter, halloumi, chipotle mayo, brioche bun, dressed leaves and Kin coleslaw, (V)

Quesadillas, £13 (GF option available +50p)

Pan-fried tortilla filled with cumin and oregano spiced spinach, feta and Ludlow cheese, with a tahini garlic yoghurt dressing, dressed leaves, (V)

Atlantic prawn open sandwich, £13 (GF option available $\pm 50p$)

Dressed leaves, pickled cucumber, 'old school' sauce Marie Rose

Chicken salad, £16.5

Pan-fried chicken in a garlic, ginger and coriander marinade, roast vegetables, herby bulgur wheat, Lane Cottage leaves, lime and mango dressing

Fish board, £18 (GF option available +50p)

Smoked mackerel pate, Macneil's Beech smoked salmon, horseradish cream, shelled prawns, 'old school' sauce Marie Rose, pickled cucumber, leaves, bread

Mezze board

Romesco, hummus + dukkah, roast peppers, sundried tomatoes, olives, leaves, toasted flatbread, £15 (V) (GF option available +50p)

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

Sides

Gunpowder potatoes with aioli, £5.5

Hummus and toasted flatbread, £6

Ludlow Olive Press Olives, £5

Olives, bread, oil and balsamic, dukkah, £8.5

Kin Coleslaw, £3.5

Dressed leaves, toasted seeds and Kin

dressing, £4

White or brown bread, butter, £3

Gluten free bread, butter, £3.5

See board for specials

Sweet stuff

Berry compote Eton mess, £7.5

Warm boozy brownie, £7.5

Caramel sauce, vanilla ice-cream, coffee liqueur

Warm walnut and treacle tart, £7.5

Vanilla ice-cream/or cream

Affogato, £7

Espresso shot over vanilla ice-cream, (GF) (add

Amaretto or Pedro Ximenez, £2.5)

Ice-cream, £5 choose any 2 scoops

Chocolate, pistachio or vanilla

Sorbet

Mango or raspberry

Hot Drinks Coffee (Hundred House Organic) Oat milk option Americano Cappuccino Espresso Flat white Latte	+30p £3.1 £3.7 £2.6/£3 £3.5 £3.6	Pots of 'Tea Drop' Tea £2.9 Loose leaf English Breakfast Decaf tea Earl grey Fruit teas - Lemon balm and ginger Peppermint Rosehip and Orange Rooibos
Chai Latte Dirty Chai Latte Macchiato Mocha Add syrups - Hazelnut, Caramel Fudge, Vanilla	£3.6 £3.8 £3 £4	Green tea Hot chocolate Add marshmallows and cream Adult hot chocolate with Amaretto or spiced Rum £3.5 60p £6.5
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Soft Drinks appleTeme locally pressed apple juice or apple and damson Orange juice Sparkling water Milk San Pellegrino - lemonade or orange	£3.5 £3.5 £2.5 £1.6 £2 £3	Heartsease ginger beer £3.5 Heartsease raspberry lemonade £3.5 Heartsease Elderflower pressé £3.5 Coca-Cola £3 Diet Coca-Cola £2.8
Wines - supplied by Tanners		Beers/Cider/Spirits
Red Reg (175ml) Merlot, Pays d'Oc £7 13%, ripe raspberry & damson fruit, s Tanners Douro, Portugal £7.5	£9.5 £2	Lagers Bier Moretti, 4.6%, 330ml Bier Moretti, 4.6%, 660ml £4
13.5%, Juicy black fruit, herbs and per Puglia Primitivo 13%, ripe damson, velvety palate Cotes du Rhone, France 14%, Light, fresh fruit, peppery hints	£2	Ludlow Gold, 4.3%, 500ml £4.5 Wye Valley HPA, 4.0%, 500ml £4.6
Rose Tanners Côtes de Gascogne £7.5 10.5%. Summer fruits, dry and crisp	£9.5 £2	Ciders Stowford Press, 4.5% abv, 500ml £5 Caple Road 5.2%, 330ml £4.5
White		_
Viognier, France £7 12.5%, White peach, apricots and hir	£9 £2 nts of lychee	Penrhos London Dry or Rhubarb Gin
Pinot Grigio, France £7 12%, Dry, crisp, refreshing and unoak	£9 £2 ked	with Fever-Tree Tonic or Elderflower pressé, 40.5%, 25ml Single £6.5
Sauvignon, Pays D'Oc £7.5 12% Gooseberry fruit with a crisp fini		7 Double £8.5 Tanqueray (zero alcohol) gin with Fever-Tree Tonic £5.8
Prosecco, Italy 10.5%, Crisp and gently aromatic or 200ml bottle	£2 £9.5	Spiced Rum and Coke



Breakfast Menu (served 'til 12noon)

Full Ludlow butchers' breakfast: 2 bacon, 2 sausage, egg, roast tomatoes and peppers, devilled mushrooms, toast, £13

Full veg breakfast: spinach and corn fritter (GF), halloumi, roast peppers and tomatoes, devilled mushrooms, egg, toast, (V) £12.5

Scrambled free-range local eggs, Macneil's smoked salmon (£11.5) or butcher's bacon (£10.5) on brown toast

Devilled mushrooms on brown toast, (V) £9 (bacon or fried halloumi, £3)

Bacon or sausage and egg sandwich (brown or white bread), £8

Roast tomatoes and peppers on brown toast, with salsa verde, (VE), £9 (bacon or fried halloumi, £3)

Pancake stack - Nutella, banana, caramel and Greek style yoghurt/or Kin garden berry compote, Greek style yoghurt, granola, £9.5

Porridge with honey or berry fruit compote, £7

Ludlow Nut Co. granola, Greek yoghurt, berry fruit compote, £8

2 slices of brown or white toast, butter, jam/marmalade/marmite, £4.5

Toasted cinnamon fruit bread, £3.8

Croissant with jam, £3.5

See reverse for 'extras'



Extras

2 x Ludlow butchers' sausages, £3		
2 x Ludlow butchers' bacon, £3		
2 scrambled free range eggs, £2.8		
Halloumi, £3		
Roast peppers and tomatoes, £3		
Devilled mushrooms, £3		
Spinach and sweetcorn fritter, £3		
1 x Fried free range egg, £1.5		

Jam / marmalade / honey / marmite, 50p