kin kitchen

Please let us know before ordering if you have any allergies.

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Service is not included. Any tips are at your discretion and go directly to our staff

Coconut, ginger, kale dhal with pan-fried lime pickle chicken, £17.5 or spiced roast cauliflower, £15 (V)
Mango chutney, toasted naan, crispy kale

Kin homemade beef burger, £15
Ludlow cheese, fried onions, pickled cucumber, chipotle mayo, brioche bun, and Kin coleslaw
add bacon £1.8, add gunpowder potatoes £3.5 (GF option available +50p)

Pork and fennel ragu, £16.5
Mafaldine pasta, parmesan

Crab and prawn linguine, £17.5
Cream, white wine, chilli, and roast tomatoes

Welsh rarebit, made with Butty Bach beer, **£11** *add bacon £2.8*
Kin apple chutney or Kin chilli jam, dressed leaves, pickled veg (V)

Warm spring onion and dill potato cake, £17 *(GF)*
Roast beetroot, crème fraiche, beetroot ketchup, candied walnuts, dressed leaves, (with either Macneil's Beech smoked salmon or crispy bacon)

Kin veggie burger, £14
Sweetcorn fritter, halloumi, tomato, lettuce, chipotle mayo, brioche bun, and Kin coleslaw, (V)
add bacon £1.8, add gunpowder potatoes £3.5 (GF option available +50p)

Quesadillas, £15 *(GF option available +50p)*
Pan fried tortilla, filled with black beans, sweet potato and cheese, with a tahini garlic yoghurt dressing, dressed leaves, (V)

Atlantic prawn open sandwich, £13.5 *(GF option available +50p)*
Dressed leaves, pickled cucumber, 'old school' sauce Marie Rose

Grilled goats cheese, £15
Roast butternut squash, sage, hazelnuts, honey, on toasted sourdough, dressed leaves (V)

Fish board, £19 *(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

SAMPLE

Sides

Gunpowder potatoes with aioli, £5.5

Kin Coleslaw, £4

Dressed leaves, toasted seeds and Kin dressing, £4

White or brown bread, butter, £3 (GF +50p)

Garlic bread, £4.5

Starters

Hummus and toasted flatbread, £6

Smoked mackerel pate and flatbread, £8.5

Ludlow Olive Press Olives, £5

Olives, bread, oil and balsamic, dukkah, £9

See board for specials

Sweet stuff

Hazelnut meringue £8
Roast plums, whipped cream, damson coulis

Warm walnut and treacle tart, £8
Vanilla ice-cream/or cream

Torte caprese, £8
Chocolate and almond cake, Amaretto cherries, cream

Affogato, £7
Espresso shot over vanilla ice-cream, (add Amaretto or Pedro Ximenez, £2.5)

Ice-cream, £5 choose any 2 scoops
Chocolate, honey and ginger or vanilla
Sorbet
Raspberry or Mango

Hot Drinks

Coffee (Hundred House Organic)

Oat milk option	+30p
Americano	£3.2
Cappuccino	£3.8
Espresso	£2.7/£3.1
Flat white	£3.6
Latte	£3.7
Chai Latte	£3.8
Dirty Chai Latte	£3.9
Iced latte	£4
Matcha latte	£4
Macchiato	£3.1
Mocha	£4.3
Add syrups -	
Hazelnut, Caramel, Vanilla	50p

Pots of

Fairtrade Organic Clipper Tea	£3
Decaf tea	£3
Earl grey	£3.2
Fruit teas -	£3.2
Lemon balm and ginger	
Peppermint	
Mixed berry	
Rooibos	
Green tea	£3.2
Hot chocolate	£4
Add marshmallows and cream	60p
Adult hot chocolate with Amaretto or spiced Rum	£6.5

Soft Drinks

appleTeme locally pressed apple juice	£3.5
or apple and damson	£3.5
Orange juice	£2.5
Sparkling water	£2.2
Milk	£2
San Pellegrino - lemonade or orange	£3
Heartsease ginger beer	£3.5
Heartsease Elderflower pressé	£3.5
Coca-Cola	£3
Diet Coca-Cola	£3

Wines - *supplied by Tanners*

Red	*Reg (175ml)*	*Lrg (250ml)*	*Bottle*
Merlot, Pays d'Oc	£7	£9	£26
13%, ripe raspberry & damson fruit, soft and juicy			
Tanners Douro, *Portugal*	£7.5	£9.5	£27
13.5%, Juicy black fruit, herbs and peppery hints			
Puglia Primitivo			£28
13%, ripe damson, velvety palate			
Cotes du Rhone, *France*			£28
14%, Light, fresh fruit, peppery hints			
Rose			
Tanners Côtes de Gascogne	£7.5	£9.5	£27
10.5%. Summer fruits, dry and crisp			
White			
Viognier, France	£7	£9	£26
12.5%, White peach, apricots and hints of lychee			
Pinot Grigio, France	£7	£9	£26
12%, Dry, crisp, refreshing and unoaked			
Sauvignon, Pays D'Oc	£7.5	£9.5	£27
12% Gooseberry fruit with a crisp finish			
Prosecco, Italy			£29
10.5%, Crisp and gently aromatic			
or 200ml bottle		£9.5	

Local Beers and Ciders

Lagers

Ludlow Latitude 52, 4.0%, 440ml	£4.8
Wye Valley 1985, 4.4%, 440ml	£4.8
Madri, 0.0%, 330ml	£3.5

Ales

Ludlow Gold, 4.3%, 500ml	£4.5
Wye Valley HPA, 4.0%, 500ml	£4.6
Butty Bach, 4.5%, 500ml	£4.8

Ciders

Stowford Press, 4.5% abv, 500ml	£5
Gasping Goose, 5.8%, 500ml	£6.9

Spirits

Penrhos London Dry *or* Rhubarb Gin with Fentimans Tonic or Elderflower pressé, 40.5%, 25ml	
Single	£7.5
Double	£9.5
Tanqueray (zero alcohol) gin with Fentimans Tonic	£5.8
Hennessy cognac, 40%, 25ml	£4

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Breakfast Menu

(served 'til 11.45am)

Full Ludlow butchers' breakfast: 2 bacon, 2 sausage, egg, roast tomatoes and peppers, devilled mushrooms, toast, £13.5

Full veg breakfast: spinach and corn fritter, halloumi, roast peppers and tomatoes, devilled mushrooms, egg, toast, (V) £13

Scrambled free-range local eggs, Macneil's smoked salmon (£12)
or butcher's bacon (£11) 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, feta, paprika, Mexican tajin, topped with an egg, flatbread, £11.5

Belgian waffle - Nutella, banana, caramel and Greek style yoghurt, £9.5

Belgian waffle - fruit compote, yoghurt, £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

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

SAMPLE

Extras - *only to be added to dishes above (or for small children)*

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, *VE*, £3

Devilled mushrooms, V, £3

Spinach and sweetcorn fritter, *VE*, £3

1 x Fried free range egg, £1.5

Jam / marmalade / honey / marmite, 50p

Note: "no-swaps" policy. Unfortunately we aren't able to swap items on breakfasts, to help simplify things and ensure efficient service in the kitchen.

V = Vegetarian, VE = Vegan, GF = Gluten Free
Gluten free bread available as an alternative in all dishes

kin
kitchen

Italian inspired Festive Menu 2026
Available for private parties and Christmas celebrations
Each Saturday evening from 28th November to 19th December

Primi

Brodo - fresh tortellini filled with prosciutto, in a rich lemon chicken broth, **£9**

Smoked salmon, dill crème fraiche, rocket, parmesan and gremolata, **£9**

Kin Garden leek and sorrell soup with garlic and thyme croutons, (V) **£8**

Bruschetta, tomato, garlic, mozzarella, basil, (V) **£8**

Secondi

Venison slow cooked in Chianti, juniper and rosemary, served with seasonal veg and sea-salt roast potatoes, **£23**

Orzotto with porcini mushrooms, marscapone, walnut and lemon wilted spinach, (V) **£19**

Ciuppin - traditional Ligurian seafood dish with cod, mussels, and clams, in a fennel and tomato sauce. Served with our fresh baked focaccia, **£20**

Chicken Ripieno - chicken breast with pork, chestnut and herbs wrapped in prosciutto, served on creamy leeks, with sea-salt roast potatoes, **£21**

Dolci

Panettone, ice-cream Christmas 'bomb', hot chocolate sauce, **£9**

Hazelnut meringue, roast plums, fresh cream, damson coulis, **£8**

Panforte - traditional Tuscan spiced honey and nut cake served with a shot of Marsala desert wine, **£9**

Full allergen information is available on request - please check before ordering

Bookings and enquiries: 01584 879888 or info@kinludlow.co.uk