

WELCOME TO LUDLOW KITCHEN

To place your order, simply head to the tills with your table number or scan the QR Code and choose your table number. We hope you enjoy dining with us.



BREAKFAST 8am - 11am	
Upgrade any dish to sourdough toast for 50p	
Full English (GFO)	£15.00
Ludlow Farmshop bacon and sausages, fried egg, grilled tomato, mushrooms, baked beans, hash brown and toast Add black pudding for £1.50	
Vegan Breakfast (VE, GFO)	£15.00
vegan sausages, grilled tomato, mushrooms, spinach and red pepper, baked beans, hash brown and toast Add poached or fried egg for £1.00	
Eggs Royale 🍴🍴 (GFO)	£13.00
English muffin, smoked salmon, two poached eggs, topped with hollandaise sauce	
Eggs Benedict (GFO)	£12.00
English muffin, ham, two poached eggs, topped with hollandaise sauce	
Eggs Florentine (V, GFO)	£11.00
English muffin, spinach, two poached eggs, topped with hollandaise sauce	
Eggs Your Way (V, GF)	£8.00
choose poached, scrambled or fried eggs with two pieces of toast	
Ludlow Nut Company Granola (V, GF)	£8.00
served with Ludlow Farmshop Greek-style yoghurt, poached fruit and honey	
Fruit Salad (VE, GF)	£5.50
fresh selection of exotic fruits Add yoghurt or honey for £1.00	
Greek-Style Yoghurt (V, GF)	£4.50
handmade at Ludlow Farmshop Add poached fruit or honey for £1.00	
Two Slices of Toast (VE, GFO)	£3.75
malted, white or gluten-free bread with a choice of Ludlow Farmshop preserves	
Croissant (V)	£3.00
served with butter Add Ludlow Farmshop preserves or hazelnut chocolate spread for 50p	

BREAKFAST BITES 8am - 12pm	
Sausage & Egg Bap (GFO)	£8.50
Ludlow Farmshop sausage and a fried egg in a bap	
Bacon & Egg Bap (GFO)	£8.50
Ludlow Farmshop bacon and a fried egg in a bap	
Vegan Sausage Breakfast Bap (VE, GFO)	£8.50
vegan sausage and mushrooms with spinach and red pepper in a floured bap Add a fried egg for £1.00	
PANCAKES 8am - 12pm	
Streaky Bacon & Maple Syrup	£11.00
American-style pancakes and Ludlow Farmshop bacon, drizzled with maple flavour syrup	
Banoffee Pancakes (V)	£11.00
caramelised banana, caramel sauce, whipped cream and crushed Biscoff biscuit	
SANDWICHES 11am - 3pm	
All served with dressed mixed leaves, vegetable crisps and coleslaw - sandwiches are served on multigrain bread	
Smoked Salmon Bagel 🍴🍴🍴 (GFO)	£13.00
smoked salmon, black pepper cream cheese and pickled cucumber in a toasted bagel	
Roast Beef & Horseradish Baguette (GFO)	£13.00
Ludlow Farmshop roasted beef and seasonal salad with a horseradish mayonnaise	
Coronation Chicken Sandwich (GFO)	£12.50
chicken with lightly curried mayonnaise and sultanas, layered with spinach and Ludlow Farmshop Mango Picnic Chutney	
Spiced Tagine Vegetable & Chickpea Tortilla Wrap (VE)	£12.50
roasted vegetables, chickpeas and spinach in a spicy tomato sauce	
Egg Mayo, Watercress & Chive Sandwich	£12.00
egg mayonnaise with chive and watercress (V, GFO)	
JACKET POTATOES 11am - 3pm	
All served with dressed mixed leaves and coleslaw	
Ludlow Farmshop Beef Chilli	£13.50
topped with cheddar cheese	
Chicken & Chorizo	£13.00
roasted chicken and Ludlow Farmshop chorizo, in a creamy paprika and garlic mayonnaise	
Mediterranean Vegetables (VE)	£13.00
roasted peppers, tomato, aubergine, red onion and courgette, topped with Moroccan houmous	

LUNCH 12pm - 3pm	
Homemade Soup (V, GFO)	£8.00
made with seasonal ingredients, served with a brown bread roll. Add cheese on toast for £2.50	
Beer Battered Fish & Chips 🍴🍴🍴 (GF)	£17.50
made with gluten-free beer, served with thick cut chips and mushy peas	
Ludlow Farmshop Beef Burger (GFO)	£17.50
smoked cheese, Ludlow Farmshop bacon, Ludlow Farmshop Burger Relish, Dijon mustard mayonnaise, tomato, lettuce and gherkin served in a brioche bun with thick cut chips and coleslaw	
Ludlow Farmshop Sausage & Mash	£16.00
Ludlow Farmshop BBQ pork sausages, spring onion mash, seasonal greens and a red wine onion gravy	
Ludlow Farmshop Ham, Egg & Chips	£16.00
ham, fried egg, thick cut chips and Ludlow Farmshop Pineapple and Chilli Relish (GFO)	
Shortcrust Pastry Pie of the Day	£16.00
handmade pie served with mashed potato or chips with greens and gravy	
Vegetable Red Thai Curry (VE)	£15.00
summer vegetables, lightly cooked in a red Thai spice and coconut milk sauce with basmati rice	
Chicken Caesar Salad	£15.00
Ludlow Farmshop chicken and crispy bacon, lettuce, garlic croutons with Caesar dressing and parmesan	
Mediterranean Pasta Salad (V)	£15.00
Feta, tomatoes, olives, basil, red pepper, red onion and cucumber pasta salad with Ludlow Farmshop vinaigrette	
Quiche of the Day (V)	£12.50
freshly baked vegetarian quiche, served with dressed leaves, potatoes and coleslaw	
SIDES 11am - 3pm	
Sweet Potato Fries (VE, GFO)	£5.00
Thick Cut Chips With Cheese (V, GF)	£4.50
Thick Cut Chips With Aioli (V, GF)	£4.50
House Salad (VE, GFO)	£4.00
Coleslaw (V, GF)	£1.50
When preparing dishes we handle all common allergens. Many dishes can be altered to accommodate dietary requirements, please speak to a member of staff. V - Suitable for vegetarians VE - Suitable for vegans VEO - Vegan option GF - Gluten free GFO - Gluten free option 🍴🍴🍴 - May contain bones	

SWEET TREATS (V)	
Cream Tea	£7.00
freshly baked fruit scone, clotted cream, Ludlow Farmshop jam and a pot of tea for one	
Toasted Teacake	£4.00
served with butter or vegan spread and a choice of Ludlow Farmshop preserves	
Fruit Cake	£4.00
soaked in brandy and packed with dried fruits	
Fruit Scone	£3.50
freshly baked fruit scone with butter. Add clotted cream and Ludlow Farmshop jam for £1.00	
Cheese Scone	£3.50
freshly baked cheese scone with butter	
Chelsea Bun	£3.50
sweet and sticky roll with raisins throughout	
Butter Bun	£3.50
sweet, sticky and caramelised enriched dough	
Iced Bun	£3.50
enriched dough bun topped with white icing	
Tiffin Slice	£3.50
dried fruit and chocolate on a biscuit base	
Almond Slice	£3.50
shortbread topped with a layer of Ludlow Farmshop raspberry jam and flaked almonds	
Chocolate Brownie	£3.50
rich chocolate traybake	
Salted Caramel Brownie	£3.50
rich chocolate combined with salted caramel	
Flapjack	£3.50
sweet and chewy classic	
Eccles Cake	£3.50
light puff pastry filled with mincemeat	

CAKE TABLE SPECIALS (V)

We have a wide variety of cakes and pastries available, including vegan and gluten-free options - please visit the cake table for today's specials

LUDLOW ICE CREAM (V)

Choose from vanilla, strawberry, double chocolate, salted caramel, honeycomb and raspberry ripple - vegan options available

One Scoop	£3.50
Two Scoops	£4.50
Three Scoops	£5.50



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Our Farm 1

Ludlow Farm is multi-faceted, consisting of dairy, lamb, beef and arable farming across a combined 6,500 acres. In conjunction with high animal welfare standards, we care for and support the conservational efforts managing the woodland and look after our land via regenerative farming practices.

Our Dairy 2

We have a robotic dairy which lies just two miles away from Ludlow Kitchen. Thanks to state-of-the-art systems, our herd of cows decide for themselves when to eat, drink, rest or be milked. The animals enjoy freedom of movement and greatly reduced stress levels, naturally increasing yields and milk quality.

Our Butchery 3

The Butchery Department is at the heart of the Farmshop and our Head Butcher, John, together with his team, fully control the quality of the meat we sell. The Estate provides game in season, notably pheasant, partridge and venison. The free-range poultry and pork are sourced locally.

Our Suppliers

We are lucky to be surrounded by a wonderful network of suppliers within the Shropshire area. Starting with breakfast, we source our apple juice from Moor Court farm and cereal from Ludlow Nut Company; our delicious ice cream is from Ludlow and we are home to the flagship store of Ludlow Distillery too.

Our Walled Garden 4

Hundreds of years old, our wonderful Walled Garden supplies Ludlow Farmshop, The Clive Arms and our lovely café with fruit and vegetables. During the summer months, the Walled Garden grows seasonal vegetables such as courgettes, kale, cavolo nero, beans and so much more.

Our Preserves 5

Where possible, we use fruit from our own Walled Garden to make our delicious jams and marmalades. These are made in small batches and have won 80 national awards. Our chutneys and sauces are also seasonally made using the freshest ingredients and have won five national awards.

Our Environment 6

We have two hydro schemes and a solar farm producing over 1000MWh per year, which powers parts of our operation or is fed back into the grid. Only 25% of the water we use goes back into the drainage system, the rest goes into a reed bed system or soakaways.



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Ludlow Farmshop Named Large Farm Shop of the Year

