

# LUDLOW'S

CALI INSPIRED LOCAL EATERY

## ALL DAY

|  |      |
|--|------|
| <b>BANANA BREAD</b> yogurt, maple syrup (v)  | 4    |
| <b>BERRY BURST GRANOLA</b> (v) berries, greek yoghurt w/ honey   | 5    |
| <b>ACAI BOWL</b> granola, seasonal fruit, coconut, chia, agave (vg)(gf)  | 7    |
| <b>PAIN PERDU</b> blood orange, vanilla ice-cream (v)  | 8.9  |
| <b>AVO ON TOAST</b> grilled sourdough, radish, coriander, poached egg (v)  | 9.5  |
| <b>NORWEIGEN EGGS</b> beetroot cured salmon, poached eggs, hollandaise, grilled sourdough (v)                        | 10.5 |
| <b>HUEVOS RANCHEROS</b> baked egg, corn tortillas, tomato onion pepper sauce, feta, coriander, grilled sourdough (v) | 9.9  |
| <b>SWEET CORN PANCAKES</b> mango salsa, avocado, creme fraiche (v)   | 9    |
| <b>WILD MUSHROOM TOAST</b> on sourdough bread with truffle salsa, creme fraiche, poached egg (v)                     | 8.5  |
| <b>BIG BREAKFAST</b> two poached eggs, chorizo, bacon, mushrooms, red beans, roasted tomatoes + sourdough toast      | 12   |
| <b>CALI BREAKFAST BOWL</b> quinoa, red beans, taco, poached egg, almonds, radish, coriander, lime sauce (v)(gf)      | 9    |

## ADD ONS

|   |      |
|---|------|
| <b>BACON   SALMON   CHORIZO   SPINACH</b>   | 3    |
| <b>HALLOUMI   RED BEANS   EGG</b>   | 2    |
| <b>MASA FRIED CHICKEN</b> habanero mayo   | 7.5  |
| <b>CHEESEBURGER</b> seasoned beef patty, lettuce, tomato, chilli mayo, cheddar, fries                               | 12.5 |
| <b>1/2 LA BRASA CHICKEN</b> w/ green herby rice or fries and chicken jus (gf)                                       | 13   |
| <b>SEARED TUNA</b> yellowfin, fresh herbs, lemon, papaya and mango salad, ginger chilli (gf)                        | 16   |
| <b>LUDLOW'S CHOP SALAD</b> edamame, beans, avocado, corn, broccoli, radish, beetroot, baby gem, watercress (gf)(vg) | 12.9 |
| <b>CIOPPINO</b> fishermans stew, garlic, chorizo, parsley, served w/ sourdough                                      | 14   |
| <b>CRAB LINGUINI</b> chili, garlic, lemon, gremolata  | 15   |
| <b>HERITAGE SQUASH</b> dry spice rub, roasted, lambs leaf salad, seeds (gf) (vg)                                    | 9    |
| <b>ENCHILADAS</b> beetroot tortilla, enchi pepper sauce, cheddar, salsa   | 12   |
| <b>TACOS</b> ----> <b>CHICKEN PIBIL   BAJA FISH   RED BEAN + PEPPER</b> (v)   | 9.9  |
| (served in threes on corn tortillas w/ onion + coriander (gf))  |      |

## SIDES

|  |     |
|--|-----|
| <b>FRIES   RUBY SALAD</b> tomato, onion, coriander, feta | 4.5 |
| <b>BROCCOLI</b> grilled, maldon                          |     |

|  |             |
|--|-------------|
| <b>CHATEAUBRIAND SHARER</b> (saturday + sunday only)   | £25ph       |
| cut of chateaubriand cooked the way you like it served | (min 2 pax) |
| w/ 4 sides of your choice                              |             |

\*v - vegetarian \*vg - vegan friendly \*gf - contains no known gluters

If you have any specific dietary requirements or allergies, please let us know when ordering.

**A discretionary 12.5% service charge will be added to the bill**

# LUDLOW'S

## DRINKS

### TAP BEER

|                           |     |
|---------------------------|-----|
| <b>HOP HOUSE LAGER</b> 5% |     |
| <b>CITRA IPA</b> 5%       | 5.5 |

### BOTTLED BEER AND CIDER

|                                    |     |
|------------------------------------|-----|
| <b>HEINEKEN</b> 0%                 | 4.5 |
| <b>CORONA</b> 4.5%                 | 5   |
| <b>MODELO</b> 4.4%                 | 5.8 |
| <b>COORS LIGHT</b> 4.2%            | 5   |
| <b>MEANTIME ALE PALE</b> 5%        | 5.5 |
| <b>MAGNERS ORIGINAL CIDER</b> 4.5% | 5   |

### RED

|   | 125ml | Btl  |
|---|-------|------|
| <b>TEMPRANILLO, VIÑA MUES, VIÑA ALBIZU 2018</b> Vino de España, Spain, 13% ABV                    | 5     | 26.5 |
| <b>CARMENERE, METIC, WILDMAKERS 2018</b> Colchagua Valley, Chile, 13.5% ABV                       | 5.5   | 30.5 |
| <b>SHIRAZ, SAMURAI, FREE RUN JUICE 2018</b> South Australia, Australia, 14% ABV                   | 6.2   | 34   |
| <b>MALBEC, EL ABASTO 2018</b> Mendoza, Argentina, 14% ABV   | 6.7   | 36   |
| <b>TEMPRANILLO, GRAN CERDO, GONZALO GRIJALBA 2018</b> Rioja, Spain, 13.5% ABV                     | 7.2   | 37   |
| <b>TOURIGA NATIONAL BLEND, QUINTA DE VEGIA SOLO FRANCO, CASA DE CELLO 2015</b> Dao, Portugal, 14% | 7.5   | 43   |
| <b>PINOT NOIR, PETIT CLOS, CLOS HENRI 2016</b> Marlborough, New Zealand, 13.5% ABV                |       | 44   |

### ROSE

|  | 125ml | Btl |
|--|-------|-----|
| <b>CINSAULT, HENRI NORDOC 2018</b> Pays d'Oc, France, 12% ABV                                      | 5.2   | 26  |
| <b>PINOT NOIR, NACIENTE 2018</b> Casablanca Valley, Chile, 13% ABV                                 | 6     | 30  |
| <b>GRENACHE BLEND, ELEGANCE, CAPDEVIELLE 2018</b> Cotes de Provence, France, 12.5% ABV             | 7     | 40  |
| <b>GRENACHE BLEND, WHISPERING ANGEL, CHATEAU D'ESCLANS 2018</b> Cotes de Provence, France, 13% ABV |       | 46  |

### WHITE

|  | 125ml | Btl  |
|--|-------|------|
| <b>VERDEJO, CASA MARIA, CUARTO RAYAS 2018</b> Castilla y Leon, Spain, 13.5% ABV              | 5     | 25   |
| <b>CHARDONNAY, SAMURAI, FREE RUN JUICE 2018</b> South Australia, Australia, 12.5% ABV        | 5.8   | 30   |
| <b>CHENIN BLANC, GOOD HOPE 2018</b> Stellenbosch, South Africa, 13% ABV                      | 6.3   | 32.5 |
| <b>TORRONTES, EL ABASTO 2018</b> Mendoza, Argentina, 14.5% ABV                               | 6.8   | 35   |
| <b>RIESLING BLEND, GRAN CERDO 2018</b> Rioja, Spain, 11.5% ABV                               | 7.2   | 37   |
| <b>SAUVIGNON BLANC, PEBBLE DEW 2017</b> Marlborough, New Zealand 12.5% ABV                   | 7.8   | 40   |
| <b>LOUREIRO, SAN JOANNE TERROIR MINERAL, CASA DE CELLO 2017</b> Amarante, Portugal 13.5% ABV | 8.2   | 43   |
| <b>CHENIN BLANC, RADFORD DALE</b> Stellenbosch, South Africa, 12.5% ABV                      |       | 50   |

### SPARKLING

|   | 125ml | Btl |
|---|-------|-----|
| <b>PAGO DE THARYS BRUT NATURE NV, CAVA</b> Valencia, Spain, 11.5% ABV           | 6     | 30  |
| <b>BELLEND SAN FERMO, SUPERIORE NV, PROSECCO</b> Veneto, Italy, 11.5% ABV       | 7.5   | 38  |
| <b>VEUVE CLIQUOT BRUT YELLOW LABEL NV, CHAMPAGNE</b> Champagne, France, 12% ABV | 12    | 65  |

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# LUDLOW'S

CALI INSPIRED LOCAL EATERY

## EVENING MENU

### SMALL PLATES

|   |     |
|---|-----|
| <b>GUACAMOLE</b> w/ tortilla chips (gf)(vg)   | 4.5 |
| <b>BEAN HUMMUS</b> w/ sourdough (vg)  | 4.9 |
| <b>PATATAS</b> sweet potato, paprika, creme fraiche (gf)(v)                           | 4   |
| <b>PADRON PEPPERS</b> w/ maldon salt (gf)(vg)   | 6   |
| <b>MASA FRIED CHICKEN</b> habanero mayo (gf)  | 7   |
| <b>PRAWNS</b> grilled, lemon, onion, garlic (gf)                                      | 9   |
| <b>HALLOUMI</b> panko, fried, hot sauce, aioli dressing, pomegranate (v)              | 6.9 |
| <b>PIBIL WINGS</b> jicama slaw (gf)   | 7   |
| <b>QUESADILLAS</b> enchilada sauce, cheddar (v)                                       | 7.5 |
| <b>WHITE FISH CEVICHE</b> tiger milk, sweet potato, red onion, chilli, coriander (gf) | 8.5 |

### TACOS

|  |     |
|--|-----|
| <b>CHICKEN PIBIL   BAJA FISH   RED BEAN + PEPPER</b> (v)     | 9.9 |
| served in threes on corn tortillas w/ onion + coriander (gf) |     |

### PLATES

|   |      |
|---|------|
| <b>GREEN PAPAYA SALAD</b> ginger lime coriander (gf)  | 9    |
| <b>CHEESEBURGER</b> seasoned beef patty, lettuce, tomato, chilli mayo, cheddar, fries                               | 12.5 |
| <b>1/2 LA BRASA CHICKEN</b> w green rice or fries and chicken jus (gf)  | 13   |
| <b>SEARED TUNA</b> yellowfin, fresh herbs, lemon, papaya and mango salad, ginger chilli (gf)                        | 16   |
| <b>LUDLOW'S CHOP SALAD</b> edamame, beans, avocado, corn, broccoli, radish, beetroot, baby gem, watercress (gf)(vg) | 12.9 |
| <b>CIOPPINO</b> fishermans stew, garlic, chorizo, parsley, served w/ sourdough                                      | 14   |
| <b>CRAB LINGUINI</b> chili, garlic, lemon, gremolata  | 15   |
| <b>HERITAGE SQUASH</b> dry spice rub, roasted, lambs leaf salad, pumpkin seeds (gf)(vg)                             | 13   |
| <b>MARKET FISH - GRILLED</b> maldon, lemon (gf)   | MP   |
| <b>STEAK RIBEYE</b> w/ fries and salsa verde (gf)   | 24   |

### SIDES

|  |     |
|--|-----|
| <b>FRIES   RUBY SALAD</b> tomato, onion, coriander, feta               | 4.5 |
| <b>CORN</b> chilli, cream, coriander   <b>BROCCOLI</b> grilled, maldon |     |

|  |             |
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# LUDLOW'S

## DRINKS

### FRESHLY SQUEEZED JUICES (served until 5pm daily)

|   |     |
|---|-----|
| APPLE   | 4.5 |
| ORANGE  | 4.5 |
| CARROT, APPLE, & GINGER                         | 5   |
| GARDEN JUICE apple, cucumber and kale           | 5   |
| VITAMIN C JUICE pineapple, orange and raspberry | 5   |

### FRESH LEMONADES

|                     |     |
|---------------------|-----|
| CLASSIC             | 4.5 |
| APPLE & ELDERFLOWER | 4.5 |
| GINGER              | 4.5 |
| RASPBERRY & MINT    | 4.5 |

### COFFEE + TEA

|   |     |
|---|-----|
| ESPRESSO / MACCHIATO / CORTADO              | 2.4 |
| DOUBLE ESPRESSO / DOUBLE MACCHIATO          | 2.6 |
| LATTE / CAPPUCCINO / FLAT WHITE / AMERICANO | 2.9 |
| MOCHA LATTE                                 | 3.7 |
| CHAI / MATCHA / TURMERIC LATTE              | 3.3 |
| HOT CHOCOLATE                               | 3.4 |

|   |      |
|---|------|
| BABYCCINO hot milk topped with chocolate powder | 0.5  |
| ALTERNATIVE MILK almond, coconut, oat, soya     | +0.7 |

|  |   |
|--|---|
| ENGLISH BREAKFAST   EARL GREY   JASMINE GREEN<br>PEPPERMINT   FRESH MINT   CHAMOMILE BLOSSOM<br>HIBISCUS   ROOIBOS | 3 |
|--|---|

|                   |     |
|-------------------|-----|
| HOT WATER + LEMON | 0.5 |
|-------------------|-----|

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# LUDLOW'S

## DRINKS

### SIGNATURE COCKTAILS

|                         |  |     |
|-------------------------|--|-----|
| <b>AVO PASSION</b>      | tequila, contreau, passion fruit liqueur, lime juice, orange juice, vanilla syrup, avocado | 9.9 |
| <b>SMOKE ON WATER</b>   | scotch whiskey, sweet vermouth, benedictine  | 9.9 |
| <b>JUST CHILLIN</b>     | gin, lime, rose petal, elderflower, apple juice, lychee                                    | 9.5 |
| <b>TRIP TO MOSCOW</b>   | vodka, violet liqueur, lemon, sugar, lavender  | 9   |
| <b>RASPBERRY MOJITO</b> | raspberry rum, peppermint liqueur, lime, raspberries, soda                                 | 8.5 |
| <b>LUDLOW SOUR</b>      | gin, amaretto, lemon juice, vanilla, agave, egg white                                      | 8.5 |

### CLASSICS

|                         |   |  |                              |    |  |               |     |
|-------------------------|---|--|------------------------------|----|--|---------------|-----|
| <b>MARGARITA</b>        | 9 |  | <b>MEZCAL NEGRONI</b>        | 10 |  | <b>PALOMA</b> | 8.5 |
| <b>GIMLET</b>           | 8 |  | <b>BOURBON OLD FASHIONED</b> | 9  |  |               |     |
| <b>ESPRESSO MARTINI</b> | 9 |  |                              |    |  |               |     |

### DESSERT

|  |   |     |
|--|---|-----|
| <b>CHOCOLATE ALMOND CHIA SEED CAKE</b> | white chocolate drizzle, lime zest (gf) | 6.5 |
| <b>BLOOD ORANGE POSSET</b>             | cinnamon palmiers (gf without biscuit)  | 6   |
| <b>COCONUT RICE PUDDING</b>            | berry coulis, coconut (gf)(df)(vg)      | 6   |

### SELECTION OF ICE CREAMS

|  |     |
|--|-----|
| vanilla   coconut   strawberry   chocolate orange (gf) | 4.5 |
|--|-----|

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| <b>RASPBERRY MOJITO</b> raspberry rum, peppermint liqueur, lime, raspberries, soda                            | 8.5 |
| <b>LUDLOW SOUR</b> gin, amaretto, lemon juice, vanilla, agave, egg white                                      | 8.5 |

### CLASSICS

**MARGARITA** 9 | **MEZCAL NEGRONI** 10 | **PALOMA** 8.5  
**GIMLET** 8 | **BOURBON OLD FASHIONED** 9 | **ESPRESSO MARTINI** 9

### DESSERT COCKTAILS

|   |     |
|---|-----|
| <b>P.S. I LOVE YOU</b> irish & coffee liqueur, amaretto, dark rum | 9   |
| <b>MINT MARTINI</b> cream, peppermint liqueur, creme de cacao     | 8.5 |

### DESSERT

|  |     |
|--|-----|
| <b>CHOCOLATE ALMOND CHIA SEED CAKE</b> white chocolate drizzle, lime zest (gf) | 6.5 |
| <b>BLOOD ORANGE POSSET</b> cinnamon palmiers (gf without biscuit)              | 6   |
| <b>COCONUT RICE PUDDING</b> berry coulis, coconut (gf)(df)(vg)                 | 6   |

### SELECTION OF ICE CREAMS

vanilla | coconut | strawberry | chocolate orange (gf) 4.5

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## DRINKS

### GIN

|                  |     |
|------------------|-----|
| BOMBAY SAPPHIRE  | 4   |
| HENDRICK'S       | 5   |
| TANQUERAY        | 4   |
| TANQUERAY N° TEN | 6   |
| MONKEY 47        | 6.5 |

### VODKA

|                     |     |
|---------------------|-----|
| BLACK COW           | 4.5 |
| TOAD OXFORD         | 5   |
| BELVEDERE           | 5.5 |
| GREY GOOSE, VANILLA | 6   |

### TEQUILA

|                             |      |
|-----------------------------|------|
| BATANGA 100% AGAVE REPOSADO | 5    |
| ESPOLON BLANCO              | 6    |
| CASAMIGOS REPOSADO          | 11.5 |
| MEZCAL UNION                | 8.5  |

### WHISKEY

|                            |                     |
|----------------------------|---------------------|
| JAMESON                    | 4.8                 |
| JOHNNY WALKER, BLACK LABEL | 5                   |
| WOODFORD RESERVE           | DISTILLERS SELECT 6 |
| BALVENIE 14 YEAR           | CARIBBEAN CASK 7.9  |
| LAPHROAIG 10 YEAR          | 7                   |
| LAGAVULIN 16 YEAR          | 10                  |

### RUM

|                           |     |
|---------------------------|-----|
| CLEMENT CANNE BLEUE       | 6   |
| KRAKEN BLACK SPICED       | 5   |
| SAILOR JERRY SPICED       | 5   |
| MATUSALEM 15 GRAN RESERVA | 6.5 |

### BRANDY

|                |     |
|----------------|-----|
| METAXA 5 STAR  | 5   |
| BARRELS VSOP   | 5.5 |
| SOMERSET CIDER |     |
| BRANDY         | 6   |

### COGNAC

|                  |     |
|------------------|-----|
| COURVOISIER VS   | 5.5 |
| REMY MARTIN VSOP | 6.5 |

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