



CARDEN ARMS

TO NIBBLE ON WHILST YOU DECIDE...

Basil Marinated Olives £6

Homemade Nachos £7

punchy tomato salsa, farmhouse cheddar
& sourcream

Cliffe Bank Chipolatas £7

1844 recipe in honey & mustard

Huxley's Crispy Garlic Bloomer £5

Salt & Pepper Squid £7

TO BEGIN WITH...

Soup of the Day £7

Huxley's bread & butter

Beetroot & Goats Cheese Arancini £8

Local Duck Bao Bun £8

hoisin sauce

Cliffe Bank Brisket Croquettes £8

with our signature gravy

Smoked Haddock & Prawn Fish Cake £8

with dill Hollandaise sauce

Portobello Mushroom £8

with Stilton, garlic & herb crumb on a Huxley's crouton

THE MAIN EVENT...

FROM OUR CLIFFE BANK FARM TO YOUR TABLE

Traditional Hereford Steak Burger £17

mature cheddar cheese & maple bacon in a sourdough bun,
lettuce, tomato, pickle, house burger sauce &
triple-cooked chips

Traditional Hereford Steak & Guest Ale Pie £18

all-butter shortcrust pastry, chips & seasonal greens

Large Black Pork Chop £22

black pudding mash, honey roasted carrots,
Bramley Apple Cider gravy

Ryland Cross Lamb Cutlets £22

roasted Mediterranean vegetables & crushed potatoes

Oxford Sandy & Black Sausage & Mash £17

local greens in a red onion gravy

Traditional Hereford 28-day dry aged Steak of the Day

roasted tomato, shallots, mushroom & triple-cooked chips
(price to vary depending on the cut of meat)

Add a sauce: Peppercorn or Port & Stilton £3

Beer Battered Fish & Chips £15/£19

mushy peas, lemon wedge & house tartare sauce

Cheshire Chicken Balmoral £18

supreme fillet stuffed with black pudding & wrapped in streaky smoked bacon,
served with new potatoes & peppercorn sauce

Chunky Hake Fillet £24

crushed new potatoes, courgette puree, dill & parsley oil

Mediterranean Salad £14 (V)

giant cous cous, roasted Mediterranean vegetables, cherry tomatoes, baby shallots,
crumbled feta cheese & candied walnuts finished with a mint yogurt dressing

Mushroom Tagliatelle £16 (V)

chestnut & portobello mushrooms in a white wine sauce
with roasted pinenuts & parmesan shavings

ON THE SIDE...

Chef's Triple Cooked Chips £5

Chef's Parmesan & Truffle Chips £7

Local Seasonal Greens £4

Beer Battered Onion Rings £5



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TO FINISH... - all £7

Cheesecake of the Week

Sticky Ginger Pudding

toffee sauce & gingerbread ice cream

Banoffee Pot

with banana cream

Double Chocolate Brownie

with chocolate sauce & vanilla ice cream

Maple Pecan Carrot Cake

topped with buttercream

Trio of Ice Cream

ask server for flavours

Three Cheese Board

farmhouse cheddar, Stilton & Red Leicester

with crackers & house chutney

Coffee & 1/2 Portion of Sweet £7

COFFEES

Americano, Espresso, Cafetiere, Selection of Teas £3

Latte, Cappuccino, £4

Liqueur Coffee, Affogato £8