

SUNDAY MENU

STARTERS

Chef's Soup 8

Huxley's multiseed bread & herb butter

Classic Chicken Liver Parfait 9

tomato & roast pepper chutney & toasted bloomer

Salmon & Smoked Haddock Fishcake 9 / 15

lemon & dill mayonnaise

Creamy Garlic Mushroom Medley 10

on toasted Huxley's multiseed

HOME REARED ROASTS

28 Day Dry-Aged Hereford Beef Topside 23



Overnight slow-roasted for rich flavour from our Rare Breed Hereford cattle. Roast beef as it used to be, proper homemade 'bone' gravy & large Yorkshire pudding

Conservation Grazed Lamb 25



Our own Rare Breed Balwen Lamb, slow-roasted until tender. Served with proper homemade 'bone' gravy & large Yorkshire pudding

28 Day Dry - Aged 8 hour Brisket Beef 23



extremely slowly cooked for a richer flavour

Brie, Cranberry & Mushroom Wellington (V) 16

topped with flaked almonds

Smaller portion Roasts for smaller appetites 17

*All of the above served with roast potatoes, butter mash, roast carrot, seasonal greens, crushed carrot & swede & braised red cabbage
Ask for condiments or extra gravy*

ALTERNATIVES.....

House Beer Batter Haddock & Triple Cooked Chips 15 / 19

Luxury Fish Pie 23

salmon, smoked haddock & prawn, seasonal greens & toasted bloomer

The Carden Farm Hereford Steak Burger 19



sourdough bun, smoked bacon, cheese, onion rings, coleslaw & fries

Authentic Chicken Tikka Masala Curry 22



fragrant, and freshly prepared, braised pilau rice, poppadom & chutneys

Cauliflower & Butter Bean Curry (V) 17

*cauliflower florets, tender butterbeans, aromatic sauce, warming spices,
braised pilau rice, poppadom & chutneys*




Carden Farm Sticky Chilli Beef Salad 18

chilli, soy, honey & coriander glaze

These symbols indicate the Lamb, Beef & Pork have come straight from Carden Farm, just one mile from the pub you're in.



If you have an allergy or any dietary requirements please speak with a member of the team who will be happy to assist.

cardenarms.co.uk |  The Carden Arms Public: Cardenarms1 |  cardenarms |  @cardenarms

ON THE SIDE

Honey & Mustard Glazed Sausages 8 

Apricot, Maple & Tarragon Best Pork Stuffing 5 

Cauliflower Cheese 5

Large Yorkshire Pudding 2

Seasonal Greens 5

Triple Cooked Chips or Fries 5

Peppercorn or Blue Cheese Sauce 4

Best 'Bone' Gravy 4

HOMEMADE PUDDINGS

Warm Chocolate Brownie 8

toasted marshmallow cream, chocolate ice cream

Lemon Meringue Tart 8

berry compote

Sticky Toffee Pudding 8

vanilla custard

Rhubarb & Apple Crumble 8

vanilla custard

Carden Eton Mess 8

ICE CREAMS

Drunken Raisins 7

Caribbean rum soaked Californian raisins over vanilla pod ice cream

Cheshire Farm Ice Creams 2.5 per scoop

Vanilla pod, Strawberry, Chocolate, Raspberry Ripple, Salted Caramel

HOT DRINKS

Lost Barn Coffee

Espresso or Americano 3

Flat White, Latte or Cappuccino 4

Selection of Teas

Breakfast, Peppermint, Camomile, Spring Green,

Lemongrass & Ginger, Kiwi Berry, Earl Grey 3

Liqueur Coffees

Irish, French, Italian, Seville, Calypso,

Mexican, Kentucky

Luxury Harry's Hot Chocolate

Classic 4.75

Decadent (Cream & Marshmallows) 5.50

Our Story, from Carden Farm to your Fork...

All our Lamb, Beef & Pork live long, natural lives; grazing ancient meadows on our farm just a mile away. We rear traditional 'Pasture for Life' accredited Hereford cattle, Balwen lamb and Oxford sandy & black pigs; all listed on the Rare Breed Survival register and raised to the highest welfare standards.

We love using local produce wherever we can. Some of our current local suppliers include;

Bourne's Cheese, Meadowslea Eggs, Lost Barn Coffee, Local Game from

Ed Blake of Horton, apples from our own orchards and vegetables from our own farm garden.