

SUNDAY MENU

STARTERS

Soup of the day 8.50

Huxley's bread & butter

Classic Chicken Liver Parfait 9.95

Tomato & roast pepper chutney Huxley's multiseed toast

Giant Red Prawns Al Plancha 11.95

Sea salt chilli & garlic, lemon aioli

Creamy Garlic Wild Mushrooms 10.50

On toasted Huxley's multiseed

Gin Cured Salmon 9.50

gooseberry and cucumber fool, Huxley's multiseed & butter

HOME REARED ROASTS

28 Day Dry-Aged Hereford Beef Topside or Brisket 23.50

Overnight slow-roasted full of flavour

**PROPER* homemade 'bone' marrow gravy & large Yorkshire pudding*



Slow Roasted Shoulder of Pork 22.50



*Slow roasted for 12 hours, golden crisp crackling, *PROPER* gravy*

Slow Roasted Leg of Balwen Lamb 22.50



*with *PROPER* gravy & large Yorkshire pudding*

Brie, Cranberry & Mushroom Wellington (V) 16.50

Topped with flaked almonds

Succulent Half Roast Chicken 21.50

served with all the trimming's including stuffing

Smaller portion Roasts for smaller appetites 17.50

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

ALTERNATIVES.....

House Beer Batter Haddock 15.95 / 19.95

Mushy peas, triple cooked chips

Carden Farm Sticky Chilli Beef Salad 18.95



chilli, soy, salt & pepper pecans, honey & coriander glaze

Carden Farm Hereford Steak Burger 19.95



Sourdough bun, smoked bacon, cheese, onion rings, coleslaw, fries

Mrs Bournes Smoked Cheshire Cheese Twice Baked Souffle 18.50

Roasted beetroot, candied walnuts, bloody mary ketchup

Grilled Shetland Plaice Fillet 21.95

Orange and fennel blossom butter, green salad, fries

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** 
- Mr Bournes Smoked Cauliflower Cheese 5**
- Large Yorkshire Pudding 2**
- Seasonal Greens 5**
- Triple Cooked Chips or Fries 5**
- Best 'Bone' Gravy 4**

HOMEMADE PUDDINGS

- Double Chocolate Brownie 8.50**
Served warm with chocolate ice cream
- Warm White Chocolate & Raspberry Banana Bread 8.50**
Raspberry ripple ice cream
- Espresso Crème Brûlée 8.50**
amaretti biscuit
- Rhubarb & Apple Crumble 8.50**
Vanilla custard
- Carden Eton Mess 8.50**
Fresh strawberries, chantilly cream and fruit coulis

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 | Selection of Teas |
| <i>Espresso or Americano 3.50</i> | <i>Breakfast, Peppermint, Camomile, Spring Green,</i> |
| <i>Flat White, Latte or Cappuccino 4.25</i> | <i>Lemongrass & Ginger, Kiwi Berry, Earl Grey 3.50</i> |
- 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, Leadgate Farm Eggs, Lost Barn Coffee, Local Game from Ed Blake of Horton, apples from our own orchards and vegetables from our own farm garden.