



Pub Classics Menu

Nibbles all £7

Macaroni Cheese Bites, wasabi aioli

Beetroot Arancini, whipped goats cheese

Whitebait, lemon aioli

Carden FarmPork Belly Bites, chilli caramel



Carden Farm Sausages, maple, pomegranate glaze



Starters

Soup of the Day, homemade bread and butter 8

BBQ Sticky Pork Ribs 10



Miso Hummus, pineapple mollases, pomegranate 9

The Main Event

The Carden Hereford Steak Burger 19

homemade bun, bacon, cheese & thrice cooked chips



Our famous in house Hereford Steak & Guest Ale Pie 19

thrice cooked chips & seasonal greens



Classic Beer Batter Fish & Chips *small 15 large 19*

Haunch of Shropshire Venison, Red Wine Jus, Steak Frites 21

Thai Vegetable Curry, Braised Fennel Rice, Wilted Pak Choi 15
add chicken - 4

Crispy Duck Salad 16

homegrown pak choi, red cabbage, soy and pomegranate dressing



Pumpkin & Squash Risotto 16

whipped goat's cheese



28 Day Dry Aged Traditional Hereford Steak of the Week (Sirloin) 29

thrice cooked chips, mushroom and tomato



Sides

Thrice Cooked Chips or Fries 5

Seasonal Greens 5

Peppercorn or Blue Cheese Sauce 4

Best 'Bone' Gravy 4



These symbols indicate the lamb, beef, pork vegetables & herbs have come straight from our farm,
just one mile from the pub, Carden Farm

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

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Homemade Puddings to Enjoy

Apricot & Ginger Sticky Pudding 9

tonka bean custard

White Chocolate & Baileys Bread & Butter pudding 9

Our orchard damson sorbet

Home-made warm Chocolate Brownie 10

homemade salted caramel and vanilla ice cream

Chocolate & Hazelnut Mousse 10

mango compote, chocolate soil, physalis, crushed meringue

“Carden Apple Pie Cheesecake” (not a cheesecake!) 10

apple butter, crystallised ginger, fig leaf gelato

Pecan Nut Tart 10

chestnut mousse

Hot Drinks

Lost Barn Coffee

Espresso or Americano

Flat white, latte or cappuccino

Liqueur Coffees 8

Selection of Teas

Breakfast, Peppermint, Camomile, Spring Green,

Lemongrass & Ginger, Kiwi Berry, Supreme Earl Grey

Decadent Hot Chocolate 4

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.

Our Pastry Chef Tim crafts all of our breads, butters, and ice creams fresh in-house each day.

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.