

## **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



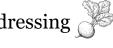
Our famous in house Hereford Steak & Guest Ale Pie 19 thrice cooked chips & seasonal greens

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



# **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.