



SUNDAY ROASTS

From Carden Farm to your fork

Our homemade roast dinners are something special, but what truly sets us apart is where our meat comes from—just a mile down the road. Every cut of Beef, Lamb, and Pork is raised on our very own farm, so we know exactly where it comes from and how it's been cared for.

We take pride in raising traditional *Hereford Cattle*, *Balwen Lamb*, and *Large Black Pigs*, all listed on the Rare Breed Survival Trust register. Our Beef and Lamb are also Pasture for Life accredited, meaning they enjoy long, happy lives grazing on ancient meadows.

This commitment to quality and sustainability ensures that every roast dinner isn't just delicious—it's a true taste of our farm, our values, and the way we do things.

Want to know more? Visit us at cardenarms.co.uk

The Main Event

28 Day Dry-Aged Roast Topside of Beef 20 
served pink. Please let us know if you would like it cooked further

28 Day Dry-Aged Slow Braised Beef 20 
slow cooked for a richer flavour

Orchard Raised Large Black Pork with Sage Stuffing 20 
we use the whole pig so cuts vary - ask for today's cut

Carden Farm Balwen Lamb 20 
cuts vary - ask for today's cut

Squash & Spinach Wellington (v) 16

All of the above are served with a Yorkshire pudding, roast potatoes, mash, chantenay carrots, seasonal greens and our signature gravy. We also make our own apple sauce, from orchard grown apples, and horseradish sauce, from our farm fresh horseradish - ask your server for condiments.

On The Side

Seasonal Greens 4
Confit Swede & Parsnip Puree 4
Broccoli & Stilton Gratin 4
Cauliflower Cheese 4
Maple Beer Parsnips 4
Extra Yorkshire Pudding 2




For the little ones...

Mini Roasts for Mini People! 12   



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