



# Pub Classics Menu

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## 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



## 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 (Rump)** 27

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

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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*

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## Hot Drinks

### **Lost Barn Coffee**

*Espresso or Americano*

*Flat white, latte or cappuccino*

### **Selection of Teas**

*Breakfast, Peppermint, Camomile, Spring Green,*

*Lemongrass & Ginger, Kiwi Berry, Supreme Earl Grey*

### **Liqueur Coffees 8**

### **Decadent Hot Chocolate 4**

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## 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.*