



# Pub Classics Menu

## Nibbles all £7

**Macaroni Cheese Bites**, wasabi aioli

**Beetroot Arancini**, whipped goats cheese

**Whitebait**, lemon aioli

**Carden Farm Pork 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

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.*