



LATE SUMMER MENU 2025

The Preview

Pan Roasted Shropshire Pigeon 9
parsnip fondant, kohlrabi puree and crispy quail egg

Hereford Beef Fillet Tartar 10 
oxtail jelly, confit duck egg and pickled radish

Rabbit, Mallard & Pigeon Terrine Pie 10
roasted fig chutney

Carden Farm Beetroot and Horseradish Terrine 8 
pickled baby vegetables

Dill Cured Anglesey Mackerel 9
compressed cucumber and dill aioli

Celeriac and Pancetta Soup 8
bacon and brie doughnut, sorrel butter

Cauliflower Pannacotta 8
caramelised cauliflower puree, brine roasted cauliflower floret and toasted pumpkin seed

The Main Event

Rabbit and Pancetta Lasagne 18
garlic and sage focaccia

Venison Saddle 28
smoked garlic potato terrine, yeast dried salsify, swiss chard and artichoke puree

Oxtail and Beef Rib Cottage Pie 19 
celeriac remoulade

Red Mullet 24
aubergine puree, confit fennel, courgette chimichurri

Carden Farm Beetroot Risotto 16 
whipped goat cheese

Large Black Orchard Pork Belly 22 
salt baked heritage carrot, toffee crab apple, bouchée, burnt discovery apple sauce




Balwen Lamb Loin 24 
lamb fat hashbrowns, honey and miso crispy rib and baby gem lettuce with black garlic jus

28-Day Dry Aged Traditional Hereford Steak of the Week - Market Price 
with thrice cooked chips, mushroom and tomato



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.

cardenarms.co.uk |  The Carden Arms Public: Cardenarms1 |  cardenarms |  @cardenarms



Homemade Puddings to Enjoy

Apricot and Ginger Sticky Pudding 8

tonka bean custard

Treacle Tart 9

lemon curd parfait

Chocolate and Espresso Torte 10

pedro ximenes ice cream and prunes

Jasmine Tea Brulée 8

yuzu macaron, kalamansi lime parfait, sesame brittle

Sea Buck Thorn and White Chocolate 8

“Gateau Opera”

Cheese and Biscuit Board 15

*ale, honey and sunflower bread, pear and rosemary butter membrillo
and truffled honey crackers*

Hot Drinks

Lost Barn Coffee

Espresso or Americano

Flat white, latte or cappuccino

Lost Barn Liquor Coffees

Selection of Teas

*Breakfast, Peppermint, Camomile, Spring Green,
Lemongrass & Ginger, Kiwi Berry, Supreme Earl Grey*

Decadent Hot Chocolate

topped with whipped cream

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 large black pigs; all listed on the Rare Breed Survival register and raised to the highest welfare standards.

Find out more at cardenarms.co.uk

We love using local produce wherever we can. Some of our current local suppliers include;

Huxleys Bakers, Cheshire Farm Ice Cream, Bourne’s Cheese, Meadowslea Eggs,

Lost Barn Coffee, Peerless Brewery, Weetwood Gin, Local Game from

Ed Blake of Horton, apples from our own orchards and vegetables from our own farm garden.