



SPECIALS

**Served Thursday
to Saturday**

To Start

Pan Roasted Shropshire Pigeon 10

parsnip fondant, kohlrabi puree and crispy quail egg

Tikka King Scallops 12

sweet onion raita, coconut cream

Salt Cured Sea Trout 10

Carden plum jam, bloody mary sorbet



Ballotine of Tilston Pheasant 10

bread sauce, toasted chestnuts

Smoked Ham Hock Terrine 9

with broken garden piccalli



The Main Event

Shropshire Venison Saddle 28

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

Hereford Oxtail & Beef Rib Cottage Pie 21

celeriac remoulade



Roasted Cod Loin, Pumpkin & King Prawn Chowder 23

chorizo crackers

Gressingham Duck Breast 25



confit leg boulangere potatoes, glazed chicory & orange, Carden plum ketchup

Oxford Sandy & Black Orchard Pork Chop 22

white bean & crispy cheek cassoulet, salsa verde



Sides

Thrice Cooked Chips 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.

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