



Pub Classics Menu

Substantial Bar Bites

- Smoked Macaroni Bites**, bloody mary ketchup **8 gf** 
- Sausages**, honey & mustard glaze **8**
- Perello Gordal Picante Olives** **6 gf**
- Onion Bhaji Bites**, mango chutney **8 gf**
- Salt & Pepper Pork Belly Bites**, chilli caramel **8 gf** 
- Whitebait**, lemon aioli **8 gf**

Starters

- Chef's Soup** gf*
Huxley's multiseed **8.50**
- Classic Chicken Liver Parfait** **8.95** gf*
white peach chutney, Huxley's multiseed toast
- Creamy Garlic Wild Mushrooms** **9.50** gf*
on toasted Huxley's multiseed
- New Season Crispy Squid & Chorizo** **10.95** gf
romesco sauce, Amelfi lemon oil
- Giant Red Prawns Al Plancha** **11.95** gf
sea salt chilli & garlic, lemon aioli
- Pressed Ham Hock & Rabbit Terrine** **9.50** gf*
crispy poached egg, caesar salad

The Main Event

- Carden Farm Hereford Steak Burger** **19.95** 
sourdough bun, smoked bacon, cheese, onion rings, coleslaw & fries
- Our Famous in House Hereford Steak & Guest Ale Pie** **21.95** 
triple cooked chips, seasonal greens
- House Beer Battered Haddock** **15.95/19.95** gf
mushy peas, triple cooked chips
- Orchard Pork Chop** **20.95** gf 
plums & calvados, celeriac remoulade, roast garlic mashed potato
- Carden Farm Sticky Chilli Beef Salad** **18.95** gf 
chilli, soy, salt & pepper pecans, honey & coriander glaze
- Mrs Bournes Smoked Cheshire Twice Baked Cheese Souffle** **18.50**
roasted beetroot, candied walnuts, bloody mary ketchup
- Lemon & Garlic Half Roast Chicken** **20.95** gf
smoked cherry barbeque sauce, rosemary fries & coleslaw
- 28 Day Dry Aged Hereford Steak (Market price)** gf 
triple cooked chips, mushroom, vine tomatoes, onion rings
- Grilled Shetland Plaice Fillet** **21.95** gf
orange and fennel blossom butter, green salad, fries

Sides

- Triple Cooked Chips or Fries** **5**
- Seasonal Greens** **5**
- Onion Rings** **5**
- Best 'Bone' Gravy** **4**
- Peppercorn or Blue Cheese Sauce** **4**



These symbols indicate the lamb, beef, pork vegetables & herbs have come straight from our farm,
just one mile from the pub, Carden Farm



Homemade Puddings

Warm Chocolate Brownie 8.50 ^{gf}
chocolate ice cream

Carden Farm Apple, Plum and Pear Crumble 8.50
calvados custard

Salted Caramel Trifle 8.50 ^{gf}
salted caramel, whipped malted milk panna cotta, toffee sauce, crushed peanuts

Steamed Apple & Ginger Pudding 8.50
vanilla ice cream

Espresso Creme Brulee 8.50 ^{gf}
amaretti biscuit

Ice Cream

Drunken Raisins 7
Caribbean rum soaked raisins, vanilla pod ice cream

Cheshire Farm 2.5 per scoop
vanilla pod, strawberry, chocolate, raspberry ripple, salted caramel

Hot Drinks

Lost Barn Coffee

Espresso or Americano **3.50**
Flat white, Latte, Cappuccino **4.25**

Liqueur Coffees

Irish, French, Italian, Seville, Calypso,
Mexican, Kentucky

Selection of Teas

Breakfast, Peppermint, Camomile, Spring Green,
Lemongrass & Ginger, Kiwi Berry, Supreme Earl Grey
3.50

Luxury Harry's Hot Chocolate

Classic **£4.75**
Decadent (Cream & Marshmallows) **£5.50**

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.

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

Bourne's Cheese, Leadgate Farm Eggs, Lost Barn Coffee, Local Game from Ed Blake of Horton, apples from our own orchards and vegetables from our own farm garden.

gf – gluten free | gf* – can be made gluten free | For any other dietary enquiries or requirements, please ask a member of our team.