



Pub Classics Menu

Substantial Bar Bites

Macaroni Cheese Bites, wasabi aioli 7

Onion Bhaji Bites, curry aioli 7

Whitebait, lemon aioli 7

Carden Farm Pork Belly Bites, chilli caramel 8



Carden Farm Sausages, maple, pomegranate glaze 8



Starters

Soup of the Day, homemade bread and butter 8

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 21
thrice cooked chips & seasonal greens



Classic Beer Batter Fish & Chips *large 19 small 15*

Haunch of Shropshire Venison, Red Wine Jus, Steak Frites 21

Tikka Masala Vegetable Curry, Braised Fennel Rice 17
spiced onion bhaji loaf, cucumber raita, add chicken / prawns & monkfish 5

Crispy Duck Salad 16
homegrown pak choi, red cabbage, soy and pomegranate

Atlantic Salmon Au Gratin, White Wine & cream Sauce 19
baby pink prawns, sea trout, wilted samphire

28 Day Dry Aged Traditional Hereford Steak 31
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

Rich Chocolate Truffle Log 10

macerated berries in port & spices

Silky White Chocolate Torte 10

dark chocolate truffle, coconut tuille

Calvados Soaked Winter Cake 10

boozy sabyon

Individual Lemon Posset 8

butter shortbread

Carden Spiced Plum & Apple Crumble 10

rich velvety custard

Hot Drinks

Lost Barn Coffee

Espresso or Americano

Flat white, latte or cappuccino

Liqueur Coffees 8

Selection of Teas

Breakfast, Peppermint, Camomile, Spring Green,

Lemongrass & Ginger, Kiwi Berry, Supreme Earl Grey

Decadent Hot Chocolate 4

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.