



Pub Classics Menu

Substantial Bar Bites

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

Starters

- Chef's Soup** gf*
Huxley's multiseed **8.50**
- Classic Chicken Liver Parfait** **8.95** gf*
pear and golden raisin 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, Amalfi lemon oil
- Smoked Brisket and Cheshire Blue Cheese Croquettes** **10.50** 
red wine pear, walnut ketchup
- 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**
mushy peas, triple cooked chips
- Oxford Sandy Orchard Raised Pork Chop** **21.95** 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
- Harrisa and Honey Glazed 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
- Wild Halibut Loin, Mussel and Pumpkin Coconut Curry** **25** gf
with basmati rice

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

White chocolate, Cinnamon Bread and Butter Pudding 8.50

vanilla ice cream, bramley apple compote

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.