



*unsure what to drink? let us make a recommendation*

## SMALL PLATES

to start or share, choose 4 for £20

Marinated Olives £4

Selection of Breads £5  
oil & vinegar, local butter



**Carden Farm Heritage Pork Sausages £6.50**  
mini bangers in a honey-mustard glaze

*Bourne's Mature Cheshire Welsh Rarebit Croquettes £7*  
with guest ale relish

*great with a blonde zesty ale like Triple Blond*

*Huxley's* Garlic Bloomer Bread £5  
add cheese £2

Soup of the Day £7  
with *Huxley's* bread & local butter

Kedgeree Arancini £7  
with curry mayonnaise

Local Wild Duck Spring Roll £8  
oriental sauce

Whitby Scampi £6.50  
with Tartare Sauce

Classic Prawn Cocktail £8.50  
gem lettuce, Marie Rose sauce

Bury Black Pudding Fritters £6.50  
with mustard mayonnaise  
*try with a Cotes du Rhone*

Field Mushrooms £7  
on *Huxley's* toast with Sherry cream

## THE MAIN EVENT



**Traditional Hereford Steak Burger £19**  
mature cheddar cheese & maple bacon in a sourdough bun, lettuce,  
tomato, pickle, house burger sauce &  
triple-cooked chips

Mushroom & Pearl Barley No-Sotto £20 (V)  
Pearl Barley risotto, field mushrooms, truffle, fresh herbs  
*pair with a fresh dry New Zealand Sauvignon*



**Traditional Hereford Steak & Guest Ale Pie £19**  
a proper pie, chips & seasonal greens  
*goes great with Three Tuns Best or Peerless SUP*

Roasted Free-Range Chicken Breast £20  
cauliflower puree, Lyonnaise potatoes, black cabbage, chicken gravy

Fleetwood Landed Beer Battered Fish & Chips £15/£19  
mushy peas, lemon wedge & house tartare sauce



**Free-Range Carden Farm Pork Chop £24**  
roasted new potatoes, home-grown rainbow chard, cider sauce  
*try with our Pinot Noir*



**Carden Farm Shepherds Pie £24**  
pulled lamb, herb mash, braised red cabbage  
*incredible with the Cabernet Sauvignon*



**Traditional Hereford 28-day dry aged steak of the week**  
roasted tomato, shallots, mushroom & triple-cooked chips  
(price dependent on the cut)  
*Add a sauce: Peppercorn or Port & Stilton £3*

Our Fish Pie £22  
salmon, smoked haddock, prawn & cod, cheddar mash, seasonal  
greens and bread for mopping up!

Pan Fried Sea Bream £24  
crushed new potatoes, tenderstem broccoli, caper butter sauce  
*try with a crisp glass of Chardonnay*

## ON THE SIDE

Chef's Thrice Cooked Chips £5

Beer Battered Onion Rings £4

Truffle & Parmesan Chips £7

Seasonal Vegetables £4

Whenever you see these symbols, it means the meat comes straight from our very own Pasture for Life certified farm, just a mile down the road.



If you have an allergy or any dietary requirements please speak with a member of the team who will be happy to assist.

www.cardenarms.co.uk | 📶 The Carden Arms Public: Cardenarms1 | 📺 /cardenarms | 📷 @cardenarms



Cheesecake of the Week £8  
a firm favourite! ask for today's flavour

Baked Lemon Curd Tart £8  
raspberry sauce  
*perfectly matches a glass of Prosecco*

Sticky Ginger Pudding £8  
toffee sauce & ginger ice cream



**Carden Farm Spiced Apple & Bramble Crumble £8**  
*Lord Lambourne apples from our orchards, English blackberries, traditional custard*

Double Chocolate Brownie £8  
with chocolate sauce & vanilla ice cream  
*wash it down with a nightcap of Cheshire Whisky*

Dark Chocolate Cremeaux £8  
drunken raisins, Rum & Raisin ice cream  
*make it boozy - goes well with a tipple of Three Wrens Spiced Rum*

Trio of *Cheshire Farm* Ice Cream £6.50  
please ask for flavours

**Can't manage a whole one?**  
Coffee with half portion of any dessert £8

## COFFEES

Lost Barn Coffee  
Americano, Espresso £3  
Latte, Cappuccino, Flat White £4

Selection of *Tea Drop* teas £3  
English Breakfast, Earl Grey, Green, Chamomile, Peppermint, Lemon & Ginger, Berry

Hot Chocolate £4

Liqueur Coffee £8  
options include Irish, brandy, Bailey's etc

### *Our story, from Carden Farm to your fork...*

In 2016, the Carden Arms had fallen on tough times; it was closed and in need of total renovation. Local resident Didy Morgan bought and restored it to the charming 18th-century coaching inn it is today, full of antiques and quirky details that make it stand out from other pubs. What's truly unique is that all the beef, lamb, and pork on our menu is sourced from our farm just a mile away. Traditional Hereford cattle, Balwen lamb, and Large Black pigs—all listed on the Rare Breed Survival Trust register—are raised to the highest welfare standards. Our beef and lamb are Pasture for Life accredited, living long, natural lives on ancient meadows. Find out more at [www.cardenarms.co.uk](http://www.cardenarms.co.uk)

We love using local produce wherever we can. Some of our current local suppliers include; Huxley's Bakers, Cheshire Farm Ice Cream, Bourne's Cheshire Cheese, Lost Barn Coffee, Peerless Brewery, Meadowslea Eggs, local game from Ed Blake of Horton, apples from our own orchards & vegetables from our garden at the farm.