



PUB FAVOURITES

SMALL PLATES

Selection of Breads £5
oil & vinegar, local butter



Carden Farm Pigs in Blankets £7
cranberry relish

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

Whitby Scampi £6.50
with Tartare Sauce

SIDES

Chef's Thrice Cooked Chips £5

Beer Battered Onion Rings £4

Seasonal Vegetables £4

MAINS



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



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



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

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

Butternut Squash & Sage Risotto £16 (V)

DESSERTS

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

Double Chocolate Brownie £8
with chocolate sauce & vanilla ice cream

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

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

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, *Meadowlea* Eggs, local game from *Ed Blake* of *Horton*, apples from our own orchards & vegetables from our garden at the farm.

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.

