

Sharers

- Sharing bread

526 kcal

£6.5

With whipped herb butter, olive oil and balsamic
- Sharing Antipasto Board

1172 kcal

£24

Slices of cured meats, chicken liver parfait with red onion marmalade, olives, charred artichoke hearts, sun dried tomatoes, dressed rocket and parmesan with warm sourdough
- Sharing fish platter

643 kcal

£25

Loch Fyne smoked salmon, beetroot cured salmon, coley fishcake and pink prawns in Marie Rose sauce served with pickled cucumber, Bloody Mary gel and warm sourdough

Starters

- Cauliflower soup (V)

317 kcal

£8

Topped with Montgomery cheddar, tarragon oil and served with warm sourdough
- Chicken liver parfait

716 kcal

£10

With red onion marmalade, toasted sourdough, and a pear and walnut salad
- Game terrine

267 kcal

£11

Apricot chutney, candied pistachio, watercress and toasted brioche
- Coley fishcake

315 kcal

£11

Served with tartar sauce, fennel, grapefruit and dill
- Scottish smoked salmon

231 kcal

£13

Celeriac remoulade, red endive, shallot, caper, herb mayonnaise and an oat loaf
- Cheese and onion tart (V)

413 kcal

£10

Smoked cheese curd, pickled onion, Worcestershire gel and red vein sorrel

Salads

- Carden Caesar salad

493 kcal

£12

Baby gem lettuce, soft boiled egg, pancetta, croutons and Caesar dressing

+ Chicken

313 kcal

£8 extra

+ Halloumi

228 kcal

£8 extra

+ King Prawn

180 kcal

£10 extra
- Asian noodle salad (V)

517 kcal

£12

Bean sprouts, sesame seeds, edamame beans and finished with a soy and coriander dressing

+ Chicken

313 kcal

£8 extra

+ Halloumi

228 kcal

£8 extra

+ King Prawn

180 kcal

£10 extra
- Rocket and parmesan salad (V)

100 kcal

£12

Served with confit tomatoes, radish, charred artichoke and chervil

+ Chicken

313 kcal

£8 extra

+ Halloumi

227 kcal

£8 extra

+ King Prawn

180 kcal

£10 extra

Main Course

- Beef cheek wellington

1143 kcal

£27

Onion purée, roasted onion, spring onion, wild mushroom, watercress and a beef jus
- Carden steak burger

1508 kcal

£18.5

With maple glazed streaky bacon, Applewood cheese, Aioli, baby gem, tomato and gherkin in a brioche bun topped with onion rings and served with thin fries
- Roasted duck breast

778 kcal

£26

Pomme Dophine, leg fritter, butternut squash, fig and a rich jus
- Corn fed chicken breast (GF)

526 kcal

£21

Dauphinoise potato, roasted cauliflower, spinach purée, bacon crumb and jus
- Butternut squash ravioli (V)

760 kcal

£15

Roasted squash, brandy soaked raisins, tenderstem, lemon and a brown butter sauce

From The Sea

- Miso glazed seabass

598 kcal

£26

Pak choi, shitake dumpling, mouli, spring onion, chilli with a ponzu dressing
- Carden beer battered haddock

1091 kcal

£20

Triple cooked chips, pea purée, tartar sauce and lemon
- Pan fried plaice

987 kcal

£24

Confit artichoke, wild mushrooms, saffron potato, tender stem and a shrimp butter
- Classic fish pie

873 kcal

£21

Topped with mashed potato and served with seasonal greens

Sides

each £5

Triple cooked chips with Maldon sea salt (GF,V)

462 kcal

Mashed potato with chives (GF,V)

379 kcal

New potatoes in herb butter (GF,V)

307 kcal

Steamed greens (GF,V)

71 kcal

Roasted pumpkin topped with Greek yoghurt (GF,V)

254 kcal

Rocket and parmesan salad (GF,V)

307 kcal

Caesar salad (V)

220 kcal

kcal - calories per serving
Adults need around 2000 calories per day

The Grill

- 225g Ribeye steak (GF)

1401 kcal

£34

The rich marbling makes for a juicy steak - best served medium
- 225g Sirloin steak (GF)

1135 kcal

£34

Everyone’s favourite both tender and flavoursome - best served medium rare
- 190g Fillet steak (GF)

1148 kcal

£40

The most premium cut of steak - best served medium rare
- Grilled lamb cutlets (GF)

1639 kcal

£34

New season lamb with parsley and mint butter
- Sauces

each £4

Peppercorn (GF)

271 kcal

Blue cheese (GF)

147 kcal

All served with triple cooked chips, roast tomato, Portobello mushroom and a rocket and parmesan salad. Our Executive Chef has sourced quality Welsh beef to ensure the steaks are flavoursome and tender

Desserts

- Sticky toffee pudding (V)

739 kcal

£9.5

With butterscotch sauce and vanilla ice cream
- Chocolate and caramel mousse

510 kcal

£9.5

Soft caramel centre and honeycomb ice cream
- Duck egg custard tart

475 kcal

£9.5

Blackberry sorbet, blackberries and lemon balm
- Coffee Opera cake

460 kcal

£9.5

With a coffee ice cream and Amoretti biscuit
- Citrus baked cheesecake (V)

520 kcal

£9.5

With clotted cream ice cream and a marmalade doughnut
- Tasting platter of British cheeses

522 kcal

£15

Goat’s Cheese, Perl Wen, Celtic Promise, Perl Las and Montgomery Cheddar Garnished with grapes, celery, red onion marmalade, candied walnuts and crackers

For those guests on a ‘dinner allowance package’ you can choose any of the dishes from this menu (excluding drinks). Should you exceed your allowance then this will appear on your bill.

A discretionary 10% service charge will be added to your bill. Please ask your server if you would like this to be removed.

V – Vegetarian GF – Gluten Free VE – Vegan (separate vegetarian and vegan menu available)

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the absence of allergens in our dishes. We have a list of all allergens which is available on request. We cannot guarantee that items on our menus do not contain nuts or nut derivatives.
All products are subject to availability although every effort is made to ensure otherwise. Fish products may contain bones. Any stated weights are approximate before cooking

WINE LIST

Sparkling Wine

2 Carden Park Estate Reserve, Cuvee Classic	£49
Award-winning Methode Champenoise English sparkling wine made from grapes grown in our own vineyard at Carden Park. Light, nutty and crisp texture	
2 Carden Park Estate Reserve, Rose Classic	£49
Award-winning Methode Champenoise pink English sparkling wine made from grapes grown in our own vineyard at Carden Park	

Champagne

1 Bollinger Special Cuvee NV	£90
Stylish and concentrated with quite a weight of Pinot fruit on the palate	
1 Bollinger Rose NV	£95
Stylish and concentrated with quite a weight of Pinot fruit on the palate	

White Wine

France	
1 Sauvignon Blanc "Les Maries" Vin de Pays d'Oc, Domaine de la Baume	£35
A light-bodied, crisp and dry white wine that shows pronounced cut grass and elderflower aromas	
1 Petit Chablis, Domaine Millet	£55
A clean and pure Petit Chablis with restrained fruit and light body	
2 Pouilly-Fuisse, Louis Jadot	£65
A stylish, rich white wine, smooth and full on the palate, with quite a soft acidity	
2 Chablis Premier Cru Montmains, J. Moreau et Fils	£85
This dry wine has a lemony tang of fruit on the nose and honeyed, citrus fruit on the palate	
2 Meursault, Louis Jadot	£115
This great white Burgundy has a strong persistent flavour. It is rich & fat, with a long finish	
Chile	
1 Sauvignon Blanc, Plate 95	£30
Fresh and zesty with ripe tropical fruit flavours and a crisp finish	
3 Viognier Reserva, Las Ondas	£28
A delicate and scented Viognier that is dry, mid bodied and crisp on the palate	
Spain	
2 Godello Joaquin Rebolledo Valderras	£39
Rich and ripe aromas of melon and greengage are followed by a dry but succulent taste	
New Zealand	
1 Sauvignon Blanc, Ren	£48
Zesty white with ripe tropical notes and a smooth palate	

Rose Wine

3 Whispering Angel Rosé, Chateau d’Esclans	£68
The benchmark of Côtes de Provence Rosé. Evocative flavours of grapefruit and citrus combined with refreshing acidity	

Red Wine

France	
D Domaine de La Baume 'Grand Chataignier' Merlot, Vin de Pays d'Oc	£36
A youthful and intense red that is mid-full bodied on the palate with plenty of dark berry fruit, spice and oak	
B Bourgogne Pinot Noir, Louis Latour	£62
Bright ruby colour with revealing aromas of cassis and raspberries evolving into a fresh and fruity palate of rounded cherry	
D Chateauneuf-du-Pape Pasquier Desvignes	£88
A deep, rich, concentrated wine with a fine flavour and a warm, satisfying finish	
B Fleurie, Marchand Bolnot Cuvee St Laurence	£43
Wonderful, rich, elegant bouquet, excellent summer fruit pudding flavours and is swathed in a glorious floral character	
D Gevrey-Chambertin, Louis Jadot	£105
Silky-textured with a perfumed aftertaste, this is a rich and elegant wine	
Italy	
C Montepulciano D’abruzzo, Pasqua	£37
Ripe and gentle with blackberry, morello cherry and some spicy notes	
E Barolo, Antario DOCG	£54
Deep ruby red with a bouquet of violet, spices and pepper. Depth of character on the palate with classic damson fruit flavours and a good amount of spice	
Spain	
C Rioja, Finca de Oro	£31
A surprisingly refined and complex mid bodied red, showing dark fruit, spice and oak aromas	
D Rioja Reserva, Paternina ‘Banda Roja’	£47
This is an elegant, full-bodied yet smooth red wine	
D Primitivo di Manduria 'Vitti, Cantine San Marzano	£45
An impressively intense and complex (liquorice, tar and dark fruit) full bodied red	
Argentina	
C Dead Man's Dice Malbec	£35
Deep and vibrant Malbec with an intense nose of plum, damson and dark chocolate aromas	

House Wine

White	125ml	175ml	250ml	Bottle
1 Sauvignon blanc, Ocarina ~ Chile	£4.3	£6	£8.8	£25
2 Chardonnay, Spearwood ~ Australia	£4.6	£6.3	£9.1	£26
1 Pinot Grigio, Morajo ~ Italy	£4.9	£6.6	£9.4	£27
2 Chenin Blanc, Franschhoek Cellar ‘La Cotte Mill’ ~ South Africa	£5.2	£6.9	£9.7	£28
Rose	125ml	175ml	250ml	Bottle
3 Rosé Vin de France, Le Sanglier ~ France	£4.3	£6	£8.8	£25
6 Zinfandel Rosé, Invenio ~ USA	£4.6	£6.3	£9.1	£26
6 Pinot Grigio Blush Rosé, Morajo ~ Italy	£4.9	£6.6	£9.4	£27
Red	125ml	175ml	250ml	Bottle
B Merlot, Ocarina ~ Chile	£4.3	£6	£8.8	£25
C Shiraz, Spearwood ~ Australia	£4.6	£6.3	£9.1	£26
C Cabernet Sauvignon Vin de Pays d'Oc, Aimery ~ France	£4.9	£6.6	£9.4	£27
C Malbec, Bone Orchard ~ Argentina	£5.2	£6.6	£9.4	£28

Champagne / Sparkling

	125ml	Bottle
1 Ayala Majeur Brut NV	£11	£60
1 Ayala Majeur Rose NV	£12	£70
2 Carden Park Estate Reserve, Cuvee Classic	£8.5	£49
2 Carden Park Estate Reserve, Rosé Classic	£8.5	£49

