



THE CADOGAN ARMS



SNACKS & STARTERS

- FLOR SOURDOUGH & SALTED BUTTER ~ 4
CRISPY BONELESS CORNISH LAMB RIBS *anchovy & sorrel yoghurt* ~ 9
PORK & SAGE SCOTCH EGG *piccalilli* ~ 6
PORTHILLY OYSTERS IN 1/2 SHELL *red wine shallots, Tabasco, lemon* ~ 3 each
RAW & PICKLED SUMMER VEGETABLES *chilled bagna càuda* ~ 8
CHICKEN LIVER PARFAIT *stone fruit chutney and toasted brioche* ~ 10
PRAWN COCKTAIL *Marie Rose, herb salad* ~ 12

MAINS

- CORNISH TURBOT ROASTED ON THE BONE ~ 29
brown shrimp and butter caper sauce
THE CADOGAN CHEESEBURGER ~ 16
½ pound beef pattie, remoulade sauce, tomato, pickles, iceberg lettuce, cheddar, sesame seeded brioche bun (vegan alternative available)
BEER BATTERED FISH & CHIPS ~ 17
triple cooked chips, tartare sauce, mushy peas, lemon
PANEER & VEGETABLE MAKHANI CURRY (v) ~ 15.5
basmati rice, mango chutney, poppadoms, cucumber & mint raita

ROASTS

All served with butter glazed vegetables, roast potatoes, Yorkshire puddings

- LONGHORN SIRLOIN ~ 29
bone marrow sauce, horseradish cream
COLLARED PORK BELLY ~ 26
apple sauce, pork gravy
SALT BAKED CELERIAC ~ 19
wild mushroom sauce
HALF HERB-FED CHICKEN ~ 28
brioche and truffle stuffing, gravy

SIDES

- CAULIFLOWER CHEESE ~ 6
TRIPLE COOKED OR SKINNY CHIPS ~ 5
GREEN SALAD ~ 6
house mustard dressing
BUTTER GLAZED MARKET VEG ~ 6
fine herbs
MINTED JERSEY ROYALS ~ 6
cultured butter
ISLE OF WIGHT TOMATOES ~ 6
lovage mayonnaise, shallot dressing
EXTRA SAUCES ~ 3 each
bone marrow, béarnaise, tarragon chimmichurri

DESSERTS

- STRAWBERRY SHERRY TRIFLE ~ 8
SEASONAL BERRIES ~ 6
mint granita, elderflower
CAMBRIDGE BURNT CREAM ~ 5.5
CHOCOLATE FONDANT ~ 8
banana ice cream, morello cherry
STICKY TOFFEE PUDDING ~ 8
clotted cream, caramel sauce
THE CADOGAN CHEESE TROLLEY ~ 12
choice of 5 cheeses, selection of biscuits and house jelly