



THE CADOGAN ARMS



SNACKS & STARTERS

- FLOR SOURDOUGH & SALTED BUTTER ~ 4
CRISPY BONELESS CORNISH LAMB RIBS *anchovy & sorrel yoghurt* ~ 11
PORK & SAGE SCOTCH EGG *piccalilli* ~ 7
PORTHILLY OYSTERS IN 1/2 SHELL *red wine shallots, Tabasco, lemon* ~ 3 each, or 6 for 16
RAW & PICKLED SEASONAL VEGETABLES *chilled bagna càuda* ~ 8
CHICKEN LIVER PARFAIT *mead and lavender jelly, toasted brioche* ~ 11
PRAWN COCKTAIL *Marie Rose, herb salad* ~ 13.5

MAINS

- ROAST CORNISH JOHN DORY ~ 34
brown shrimp and butter caper sauce
THE CADOGAN CHEESEBURGER ~ 17
½ pound beef patty, remoulade sauce, tomato, pickles, iceberg lettuce, cheddar, sesame seed brioche bun
(vegan alternative available) add bacon ~ 1.50, add caramelised onion ~ 1
BEER BATTERED FISH & CHIPS ~ 18
triple cooked chips, tartare sauce, mushy peas, lemon
PANEER & VEGETABLE MAKHANI CURRY (v) ~ 16.5
basmati rice, mango chutney, poppadoms, cucumber & mint raita

ROASTS

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

- LONGHORN SIRLOIN ~ 30
bone marrow sauce, horseradish cream
COLLARED PORK BELLY ~ 27
apple sauce, pork gravy
SALT BAKED CELERIAC ~ 20
wild mushroom sauce
HALF HERB-FED CHICKEN ~ 29
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
CLOTTED CREAM MASH ~ 6
ISLE OF WIGHT TOMATOES ~ 6
lovage mayonnaise, shallot dressing
EXTRA SAUCES ~ 3 each
bone marrow, béarnaise, tarragon chimmichurri

DESSERTS

- STRAWBERRY SHERRY TRIFLE ~ 11
SEASONAL BERRIES ~ 7
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