



# 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
- BUTTERMILK FRIED CHICKEN *blue cheese sauce & Bubbledogs hot sauce* ~ 10
- RAW & PICKLED SEASONAL VEGETABLES *chilled bagna càuda* ~ 8
- CLASSIC PRAWN COCKTAIL *Marie Rose, herb salad* ~ 13.5
- CHICKEN LIVER PARFAIT *mead and lavender jelly, toasted brioche* ~ 11
- THE CADOGAN CHEESE TOASTIE *house pickles, Oxford sauce* ~ 10  
*add ham hock* ~ 3 *add kimchi* ~ 2
- HAND RAISED PORK PIE *house pickles, Oxford sauce* ~ 7

## MAINS

- HAM, EGG & CHIPS ~ 17  
*spiced pineapple ketchup*
- HERB FED CHICKEN KIEV ~ 16  
*mashed potato, garlic butter, shaved fennel salad*
- MARKET FISH ~ MP  
*brown shrimp and butter caper sauce*
- CHICKEN AND HAM HOCK PIE ~ 18  
*mashed potato, chestnut mushrooms*
- THE CADOGAN CHEESEBURGER ~ 17  
*½ pound beef patty, remoulade sauce, tomato, pickles, iceberg lettuce, cheddar, sesame seed brioche bun, skinny chips*  
*vegan version available, add bacon* ~ 1.50, *add caramelised onion* ~ 1
- PANEER & VEGETABLE MAKHANI CURRY (v) ~ 16.5  
*basmati rice, mango chutney, poppadoms, cucumber & mint raita*
- BEER BATTERED FISH & CHIPS ~ 18  
*triple cooked chips, tartare sauce, mushy peas, lemon*
- CIDER FOWEY MUSSELS ~ 14  
*garlic, parsley, sea vegetables, crusty bread*
- WILD MUSHROOM & PEARL BARLEY PIE (v) ~ 17  
*parsnip and hazelnut remoulade*

## STEAKS

All of our British and Irish heritage breeds are raised slowly on rich biodiverse pastures until they reach full maturity at 28 -36 months. Please ask to see our blackboard for today's cuts, all served with garlic buttered Portobello mushrooms, grilled Isle of Wight tomato, and fresh watercress.

Prices per 100g: Sirloin - £11.50, Ribeye - £13.50, Fillet - £15, Chateaubriand - £15

## SIDES

- TRIPLE COOKED OR SKINNY CHIPS ~ 5
- GREEN SALAD ~ 5  
*house mustard dressing*
- BUTTER GLAZED MARKET VEG ~ 6  
*fine herbs*
- CLOTTED CREAM MASH ~ 6
- PEAR AND CHICORY SALAD ~ 6  
*walnuts, Beauvale blue cheese*
- EXTRA SAUCES ~ 3 each  
*bone marrow, gravy, béarnaise, Bubbledogs hot sauce*

## DESSERTS

- RHUBARB TRIFLE ~ 11
- FRESH FIGS ~ 7  
*mascarpone, fig leaf granita*
- CAMBRIDGE BURNT CREAM ~ 6
- CHOCOLATE FONDANT ~ 8  
*banana ice cream, morello cherry*
- STICKY TOFFEE PUDDING ~ 8  
*clotted cream, caramel sauce*
- THE CADOGAN CHEESE BOARD ~ 12  
*choice of 5 cheeses, selection of biscuits and house jelly*