



CARDEN PARK
CHESHIRE'S COUNTRY ESTATE

To Start

Mixed artisan breads with olive oil and balsamic for two
£4.95

Roast pumpkin soup, brandy soaked sultanas, pine nuts, brown butter and sourdough toast
£6.50

Smoked mackerel rillettes, compressed watermelon, cucumber, lemon mayonnaise and watercress
£8.00

Chicken liver parfait, sourdough crisp, red onion marmalade, pickled walnuts, dates and rocket
£8.00

Smoked salmon, capers, shallot, gherkins, parsley mayonnaise, frisee lettuce and fresh lemon
£8.50

Cured duck breast and braised leg, spiced plum puree, toasted almonds, mouli and red vein sorrel
£8.50

Whipped goats cheese, pickled beetroot, pine nut and ginger crumb, celery and apple
£7.50



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Main Event

Sticky glazed beef cheek, ricotta gnocchi, Portobello mushroom, broad beans,
tarragon and beef jus
£21.00

Confit cod loin, lentil Dahl, tomato and coriander chutney, onion bhaji,
spinach puree and crispy Bombay
£19.00

Pan roasted chicken breast and leg Crépinette, hay smoked mashed potato,
rainbow chard and roast cauliflower
£17.00

Pan fried sea bass, saffron potatoes, baby fennel, purple sprouting and sauce gribiche
£18.50

Braised pork belly, crispy skin, Boulanger potato, celeriac, apple puree,
pickled onions and thyme jus
£17.00

Wild mushroom and truffle risotto, parmesan crisps and rocket
£14.00

Side orders:

Hand cut chips, Maldon sea salt

Creamy mashed potato and chives

Roasted Chantenay carrots

Cauliflower cheese

Seasonal green vegetables

All £5.00

Dessert

Chocolate mousse
With salted caramel and milk ice cream £7.50

Lemon and passion fruit tart
Raspberry sorbet and lemon balm £7.00

Apple and blackberry crumble
With apple sorbet £7.00

White chocolate and pistachio opera
Caramelized white chocolate and yoghurt sorbet £8.00

Carden strawberry Eton mess
Chantilly cream and basil with strawberry ice cream £7.50

A tasting platter of the following British cheeses

Garnished with grapes, celery, spiced chutney, candied walnuts and crackers - £15.00

Goat's Cheese

Made from pasteurised goat's milk, the cheese ripens and the initially firm heart becomes softer and creamier from the rind inwards. As it does so the flavour develops gently to a clear, medium 'goat' level and the texture softens. The rind is edible and suitable for vegetarians.

Perl Wen

Perl Wen meaning white pearl. A delicious brie style cheese, soft and succulent with a citrus edge. Deliciously creamy and made with organic vegetarian pasteurised cow's milk.

Celtic Promise

The most highly awarded British cheese a Caerphilly type washed rind cheese with a slightly moist pink rind. Soft and buttery developing into a pungent aroma but delicate mild flavour creating a contrast with the rind. Celtic Promise is considered a table cheese but also good to cook with when a strong and creamy flavour is required.

Stinking Bishop

Stinking Bishop is a full fat pasteurised cows' milk soft cheese made with vegetarian rennet. The rind is washed in perry which gives it its characteristic flavour, brown/pink rind and pungent smell. The cheese is supported with a beech wood lath and is wrapped in waxed paper.

Perl Las

A superb Welsh blue cheese, golden in colour, with a creamy, gentle salty taste that grows stronger with maturity. Perl Las meaning 'blue pearl' is made by the family business Carwyn Adams of Caws Cenarth near Cardigan in the heart of West Wales.

For allergen information please ask your server.