

## DINNER MENU

### STARTERS

<b>Sharing bread (V)</b> With whipped herb butter	£5
<b>Cauliflower and truffle soup (V)</b> Tarragon oil and a parmesan croute	£6.5
<b>Chicken liver parfait</b> With cherries, pickled shallot, endive and warm sourdough	£8
<b>Ham hock croquette</b> With piccalilli and a frizee, watercress and radish salad	£8.5
<b>Scottish smoked salmon</b> With cucumber ribbons, mascarpone, dill and rye bread crisp	£9
<b>Pea and mint arancini (V)</b> With a pea and broad bean salsa and finished with fresh parmesan and pea shoots	£8

### SALADS

<b>Warm salmon Niçoise salad (GF)</b> New potatoes, lettuce, green beans, olives and a soft boiled egg	£16
<b>Carden Caesar salad</b> Baby gem lettuce, soft boiled egg, pancetta, croutons and Caesar dressing	£10
+ Chicken	£6 extra
+ Salmon	£6 extra
<b>Asian noodle salad (V)</b> With grilled halloumi and finished with a soy and coriander dressing	£15

### SIDES EACH £4

Hand cut chips with Maldon sea salt (GF,V)
Mashed potato with chives (GF,V)
Steamed greens (GF,V)
Rocket and parmesan salad (GF,V)

### SAUCES

Peppercorn	EACH £3
Blue cheese	
(Sauces are Gluten Free)	

### MAIN COURSE

<b>Carden burger</b> Made with Hereford beef from Cliffe Bank Estate just minutes away from the hotel streaky bacon, cheese, pickled gherkin, onion marmalade and aioli in a brioche bun, served with fries	£16.5
<b>Roasted lamb rump</b> With potato dumplings, courgette and basil puree, charred courgette, pickled Roscoff onions and finished with a light jus	£22
<b>Corn fed chicken breast (GF)</b> With a truffle infused mashed potato, roasted carrot, pickled shimeji mushrooms and a chicken jus	£18
<b>Beetroot and feta wellington (V)</b> With artichoke, charred red pepper, new potatoes and rocket	£15

### FROM THE SEA

<b>Pan fried seabass (GF)</b> Served with saffron potatoes, peas, broad beans and finished with a sauce Vierge and garden herbs	£21
<b>Carden beer battered haddock</b> Rustic chips, pea purée, tartare sauce and lemon	£16

### GRILL

All served with fries, roast tomato, Portobello mushroom and a rocket and parmesan salad

Our Executive Chef has sourced our steaks from the British Isles and are 30 – day aged to ensure they are flavoursome and tender

<b>8oz ribeye steak (GF)</b> The rich marbling makes for a juicy steak Best served medium	£27
<b>8oz sirloin steak (GF)</b> Everyone's favourite both tender and flavoursome Best served medium rare	£25

### DESSERTS

<b>Sticky toffee pudding</b> With butterscotch sauce and vanilla ice cream	£7.5
<b>Chocolate hemisphere</b> With flavours of raspberries and white chocolate ice cream	£9
<b>Mango and vanilla cheesecake</b> With a pineapple carpaccio, coconut shavings and mango sorbet	£8
<b>Coffee Opera cake</b> With amorette biscuit, caramel chocolate ganache and coffee ice cream	£8
<b>Summer pudding</b> With fresh berries and strawberry sorbet	£7.5
<b>Tasting platter of British cheeses £15</b> Goat's Cheese, Perl Wen, Celtic Promise, Y Fenni and Perl Las  Garnished with grapes, celery, red onion marmalade, candied walnuts and crackers	
<b>Goat's Cheese</b>  Made from pasteurised goat's milk with an edible rind that is suitable for vegetarians.	
<b>Perl Wen</b>  Perl Wen meaning white pearl. A delicious brie style cheese, soft and succulent with a citrus edge.	
<b>Celtic Promise</b>  Soft and buttery developing into a pungent aroma but delicate mild flavour creating a contrast with the rind.	
<b>Y Fenni</b>  Y Fenni (Welsh pronunciation: [ə'vɛni]) is a variety of Welsh cheese, consisting of Cheddar cheese blended with mustard seed and ale. It takes its name from the Welsh language name of Abergavenny, a market town in Monmouthshire, South East Wales.	
<b>Perl Las</b>  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 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.

VE – Vegan V – Vegetarian GF – Gluten Free

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