



Starters & light bites

Homemade soup of the day, served with a crusty bread roll $\boxed{\mathbb{V}}$ (\textcircled{a} available)				
Shropshire blue bonbons, roasted red grapes and pickled walnuts $\overline{\mathbb{V}}$				
Hot smoked salmon, cucumber, dill and apple salad with a caper dressing 🛦				
Chicken tikka fillet, Kachumber salad, mint riata, mini poppadom's (option available with tofu) 🛦			£7.50	
Pulled ham hock, pickled winter vegetables, sweet mustard dressing 🛦			£5.50	
Coconut and sweet potato sushi, pickled ginger and wasabi mayo 💟 <table-cell> 🚵</table-cell>				
King prawn provencal, served with crusty bread(📤 available)				
	Sic	des		
Chips V	£3.50	Side Salad V 🛦	£3	
Onion Rings 🔻	£3.50	Fresh vegetables 🗓 🛦	£3.50	
Two bread rolls 🛕 available	£2	Mac & cheese crunch V	£4	





Mains

Japanese sticky pork rice bowl, rainbow vegetables, char siu sauce		
Roasted fillet of salmon, garlic roasted broccoli, penne pasta, spinach pesto and white wine cream		
Chargrilled cauliflower steak, blistered vine tomatoes, wilted greens, raisin and wholegrain mustard dressing $\overline{\mathbb{V}}$ $\overline{\mathbb{V}}$		
Chicken and leek roulade, pea and sage risotto, poppy seed and parmesan crisp 🛦	£16	
Slow cooked squash and chickpea tagine, apricot and pomegranate cous-cous and vegan yoghurt $\overline{\mathbb{V}}$ $$	£9.50	
Stout slow braised blade of beef, herbed suet dumpling, treacle roasted carrots, buttered cabbage	£18	
Oven baked fillet of hake, boulangère potato, smoked tomato and paprika, green beans and lemon emulsion 🛦	£19.50	
Smoked bacon carbonara tagliatelle in a white wine and cream sauce	£13.50	
8oz sirloin, cooked to your liking, served with a grilled flat mushroom, tomato and pont neuf potatoes.		
Grilled 10oz horseshoe gammon steak, served with a grilled pineapple, garden peas and pont neuf potatoes 🛦	£16	





Mains—continued

Homemade chicken tikka, served with rice and a mini naan				
The Arden's hand battered cod, served with mushy peas, curry sauce, chips and bread & butter				
Chipotle pulled pork burger, served with red onion chutney mayo, coleslaw, lettuce, tomato, crispy shallot rings and Monterey jack cheese, in a brioche bun with pont neuf potatoes (▲ available)	£14.50			
Chargrilled Mediterranean vegetables, marinated halloumi, lettuce, tomato, caramelised red onion, hummus and salsa, on a brioche bun served with pont neuf potatoes 💟 (🛦 available)	£13.50			
Children's menu (under 12s)				
Cheese and tomato pasta, served with garlic bread $\ensuremath{\mathbb{V}}$	£6			
Grilled pork sausage and mash, served with gravy (♥ and ▲ sausages available)	£7.50			
Margherita pizza, served with chips and beans or peas $\overline{\mathbb{V}}$	£6.50			
Chicken goujons, served with chips and beans or peas	£7.50			
Battered fish, served with chips and beans or peas	£6.50			
Add cucumber & carrot sticks to any children's menu	£1.50			





Desserts

Warm sticky toffee pudding, with vanilla ice cream $ \overline{\mathbb{V}} $	£5.50	
Salted caramel chocolate tarte, clotted cream and fresh strawberries $\overline{\mathbb{V}}$	£5.50	
Coconut panna cotta, kiwi, mango & passionfruit salsa 🔞 🛕		
Lemon & lime curd tart, vanilla crème fraiche cream V	£5.50	
Espresso Martini Tiramisu, served with a toffee vodka caramel sauce V	£6	
Cheese and biscuits—a selection of locally made cheese served with crackers, grapes and fruit chutney $\boxed{\mathbb{V}}$	£8.50	

Hot beverages



Filter coffee	£2.85	Americano *	£2.85
Cappuccino *	£2.95	Liqueur Coffee	£4.60
Latte Macchiato *	£3.05	Baileys Latte	£4.60
Espresso *	£2.75	Hot Chocolate	£2.95
Moccalatte *	£3.15	Pot of tea for one	£2.40

^{*} available decaffeinated

(Ask server for our tea range)