THE CADOGAN ARMS

EST. 1838

BLOODY CLASSIC 13
Try with Vodka,
Tequila or Gin

MICHELADA 10
Harbour Classic Lager, Ardent x
The Pickle House Mary Mix

BLOODY CAESAR 16
Ketel One Vodka, Ardent x The Pickle
House Mary Mix, Whole Oyster

SNACKS & STARTERS

IRISH SODA BREAD (v) Guinness Butter 6.5
CARLINGFORD OYSTERS Shallot Vinaigrette, Lemon 4.75 each/ 27 for 6
CRISPY LAMB RIBS Anchovy & Sorrel Yoghurt 15.5
BLACK PUDDING SCOTCH EGG Oxford Sauce 12
BUTTERMILK FRIED CHICKEN Blue Cheese Sauce, Bubbledogs Hot Sauce 15
CAULIFLOWER & ONION BHAJIS (ve) Chaat Masala, Tamarind Chutney 11
ROQUEFORT MOUSSE (v) Saffron Pickled Pear, Chicory, Candied Pecans 15
BRIXHAM CRAB ON TOAST Brown Crab Mayonnaise, Fennel Salad, Lemon 20
LOCH DUART SALMON Mustard Chantilly, Pickles, Toasted Sourdough 16.5

ROASTS

NATIVE RUMP OF BEEF Bone Marrow Gravy, Horseradish Cream 35
SLOW-ROASTED PORK BELLY Fennel, Cumin, Burnt Apple Sauce 32
ROAST CHICKEN Lemon, Garlic & Thyme Marinated, Gravy 32
MUSHROOM & ONION PIE (v/ve) Roast Trimmings 28
SUNDAY SHARER BOARD A selection of roast meats with all the trimmings (min 2 people) 37.5pp

all served with Seasonal Vegetables, Roast Potatoes & Yorkshire Pudding

PUB CLASSICS

BEER BATTERED FISH & CHIPS Mushy Peas, Tartare Sauce 26
CHEESEBURGER Bacon, Remoulade Sauce, Gherkin, Sesame Bun, Skinny Fries 24 (Vegan Option Available)
FRIED CHICKEN BURGER Hot Sauce, Ranch Dressing, Sweet Chilli Peppers, Lettuce, Cheese, Fries 20
CEP & CHESTNUT MUSHROOM RISOTTO (v) 22

SIDES - 7 EACH

Skinny Fries / Chunky Chips - Roast Potatoes - Creamed Spinach - Green Salad -
Cauliflower Cheese 7.5

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DESSERT

CHOCOLATE & PEANUT BUTTER TART Raspberry Jam Ice Cream 12

STICKY TOFFEE PUDDING Cornish Clotted Cream 12

APPLE & BLACKBERRY ALMOND CRUMBLE Vanilla Custard 12

PEACH & RASPBERRY TRIFLE 12

A SELECTION OF SEASONAL ICE CREAMS & SORBETS 3.5ea

ENGLISH CHEESES Quince, Crackers 16

INVISIBLE CRUMBLE 5

This dessert has 0% fat and 100% charity.

Buying a portion helps Hospitality Action to support hospitality workers and their families through ill health and hard times.

Hospitality Action

AFTERS

THE DON'S OLD FASHIONED 30
Don Julio 1942 Reposado Tequila, Grand Marnier, Cocchi Barolo Chinato Vermouth

CAFFE VERDE 14
Ketel One Vodka, Coffee infused Amaretto, Pistachio liqueur

IRISH COFFEE 12
Glendalough Double Barrel Whiskey, Origin Coffee, Double Cream, Nutmeg

ROYAL MANHATTAN 30
Johnnie Walker Blue Label, Cocchi Barolo Chinato, Bitters

SAUTERNES 15
Madame de Reyne Château Reyne-Vigneau, Bordeaux, France - 100ml

10YO TAWNY PORT 11
Graham's, Douro Valley, Portugal - 100ml

Certified B Corporation

£1 will be optionally added to your bill for unlimited still or sparkling Belu filtered water. Drink the difference. See belu.org. Please speak to your server regarding any allergy concerns. A discretionary 15% gratuity will be added to your bill. All prices include VAT.

View Allergens