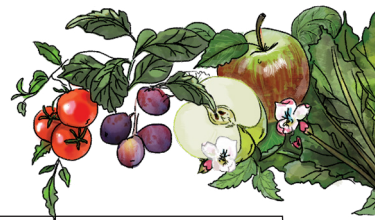




THE CADOGAN ARMS



SNACKS & STARTERS

- FLOR SOURDOUGH & SALTED BUTTER ~ 4.5
- CRISPY BONELESS CORNISH LAMB RIBS *anchovy & sorrel yoghurt* ~ 14
- BLACK PUDDING SCOTCH EGG *Oxford sauce* ~ 8.5
- JERSEY ROCK OYSTERS IN 1/2 SHELL *red wine shallots, Tabasco, lemon* ~ 4.5 each, or 6 for ~ 24
- BUTTERMILK FRIED CHICKEN *blue cheese sauce & Bubbledogs hot sauce* ~ 13.5
- RAW & PICKLED SEASONAL VEGETABLES *chilled bagna càuda* ~ 12
- CLASSIC PRAWN COCKTAIL *Marie Rose, herb salad* ~ 14.5
- HAM HOCK TERRINE *frisée salad, toasted sourdough, piccalilli* ~ 12.5
- THE CADOGAN CHEESE TOASTIE *house pickles, Oxford sauce* ~ 12
add ham hock ~ 3 add kimchi ~ 2
- HAND RAISED PORK PIE *house pickles, Oxford sauce* ~ 9
- CRISP QUAIL'S EGG *English garden beans & peas, fresh herbs, malt vinegar salad cream (v)* ~ 15.5, or make it a main ~ 22

MAINS

- HAM, EGG & CHIPS ~ 19.5
spiced pineapple ketchup
- MARKET FISH ~ MP
brown shrimp and butter caper sauce
- NEW SEASON LAMB SUET PUDDING ~ 22
wild garlic, anchovy, buttered jersey royals
- THE CADOGAN CHEESEBURGER ~ 19.5
Longhorn quarter-pound beef patty, remoulade sauce, tomato, pickles, iceberg lettuce, cheddar, sesame seed brioche bun, skinny chips
add bacon ~ 1.50, add caramelised onion ~ 1 (vegan option available)
- PANEER & VEGETABLE MAKHANI CURRY (v) ~ 18.5
basmati rice, mango chutney, poppadoms, cucumber & mint raita
- BEER BATTERED FISH & CHIPS ~ 22
triple cooked chips, tartare sauce, mushy peas, lemon
- CIDER FOWEY MUSSELS ~ 17.5
garlic, parsley, sea vegetables, crusty bread
- SPRING VEGETABLE & FINE HERB HOT POT (v) ~ 23
Portobello mushrooms on toast
- 30 DAY DRY-AGED RIB-EYE STEAK (300G) ~ 39
garlic buttered Portobello mushroom, grilled Isle of Wight tomato, fresh watercress

SIDES

- TRIPLE COOKED OR SKINNY CHIPS ~ 5.5
- GREEN SALAD ~ 5.5
house mustard dressing
- BUTTER GLAZED MARKET VEG ~ 6
fine herbs
- MINTED JERSEY ROYALS ~ 6
- ISLE OF WIGHT TOMATO SALAD ~ 8
lovage mayonnaise
- GRILLED HISPI CABBAGE ~ 6.5
mustard dressing, toasted hazelnut crumb
- EXTRA SAUCES ~ 3.5 each
bone marrow, gravy, beef fat béarnaise, Bubbledogs hot sauce, curry sauce

DESSERTS

- STRAWBERRY SHERRY TRIFLE ~ 13.5
topped with almond crumble
- PINEAPPLE UPSIDE DOWN CAKE ~ 8
served warm with rum custard, vegan option available
- CHOCOLATE FONDANT ~ 8
banana ice cream, morello cherry
- STICKY TOFFEE PUDDING ~ 8
clotted cream, caramel sauce
- THE CADOGAN CHEESE BOARD ~ 15
choice of 5 cheeses, selection of biscuits and house jelly