



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

GALLAGHER OYSTERS Shallot Vinaigrette, Lemon 4.75 each / 27 for 6

CRISPY LAMB RIBS Anchovy & Sorrel Yoghurt 15

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

HERITAGE TOMATOES (v) Goats Cheese Cigar, Black Olive Crumb 16.5

BRIXHAM CRAB ON TOAST Brown Crab Mayonnaise, Fennel Salad, Lemon 20

SEA BASS TARTARE Harissa, Raita, Lavoush 18.5

ROASTS

NATIVE RUMP OF BEEF Bone Marrow Gravy, Horseradish Cream 35

SLOW ROASTED PORK BELLY Fennel, Cumin, Burnt Apple Sauce 32

SHOULDER OF LAMB Rosemary, Spinach & Garlic Marinated, Gravy (for 2 or 3 to share) 77.5

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 Remoulade Sauce, Gherkin, Sesame Bun, Skinny Fries 23 (Vegan Option Available)

FRIED CHICKEN BURGER Hot Sauce, Ranch Dressing, Sweet Chilli Peppers, Lettuce, Cheese, Fries 20

SPRING VEGETABLE RISOTTO (v/ve) Peas, Broad Beans, Asparagus, Crème Fraiche 20

SIDES - 7 EACH

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



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DESSERT

WHITE CHOCOLATE CHEESECAKE Strawberry, Lavender Biscuit 12

STICKY TOFFEE PUDDING Cornish Clotted Cream 12

APPLE & BLACKBERRY CRUMBLE Vanilla Custard 12

CHERRY 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.



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



£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

