



The Carrington Arms



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sharing boards

surf and turf mixed grill

**14oz bedfordshire rump steak & 7oz chicken breast,
4 x tiger whole prawns**

with cumberland chipolatas, parmesan and rosemary skin-on-chips,
thyme roasted mushrooms, grilled beefsteak tomatoes, mini caesar salad,
trio of peppercorn sauce, bearnaise sauce

69

upgrade to 14oz bedfordshire ribeye steak - 84

upgrade to 16oz olive fed wagyu ribeye steak - 105

36oz rubia gallega on-the-bone rib steak

*indigenous to galicia, spain. the cattle graze on meadows for up to 12 years,
where they grow big and fat giving the beef an extraordinary flavour, an intense
beefy-ness and succulence brought about by the high marbling.*

*it is then dry aged for 45 days, which further intensifies the flavour and also
tenderises it. rubia gallega is often considered one of the best beef breeds in the world*

with parmesan and rosemary skin-on-chips, braised red cabbage,
grilled tenderstem broccoli,
rocket, beefsteak tomato and pickled shallot salad,
confit garlic and rosemary butter sauce

105

*add a bottle of bodegas resalte de peñafiel,
peña roble, ribera del duero*

135