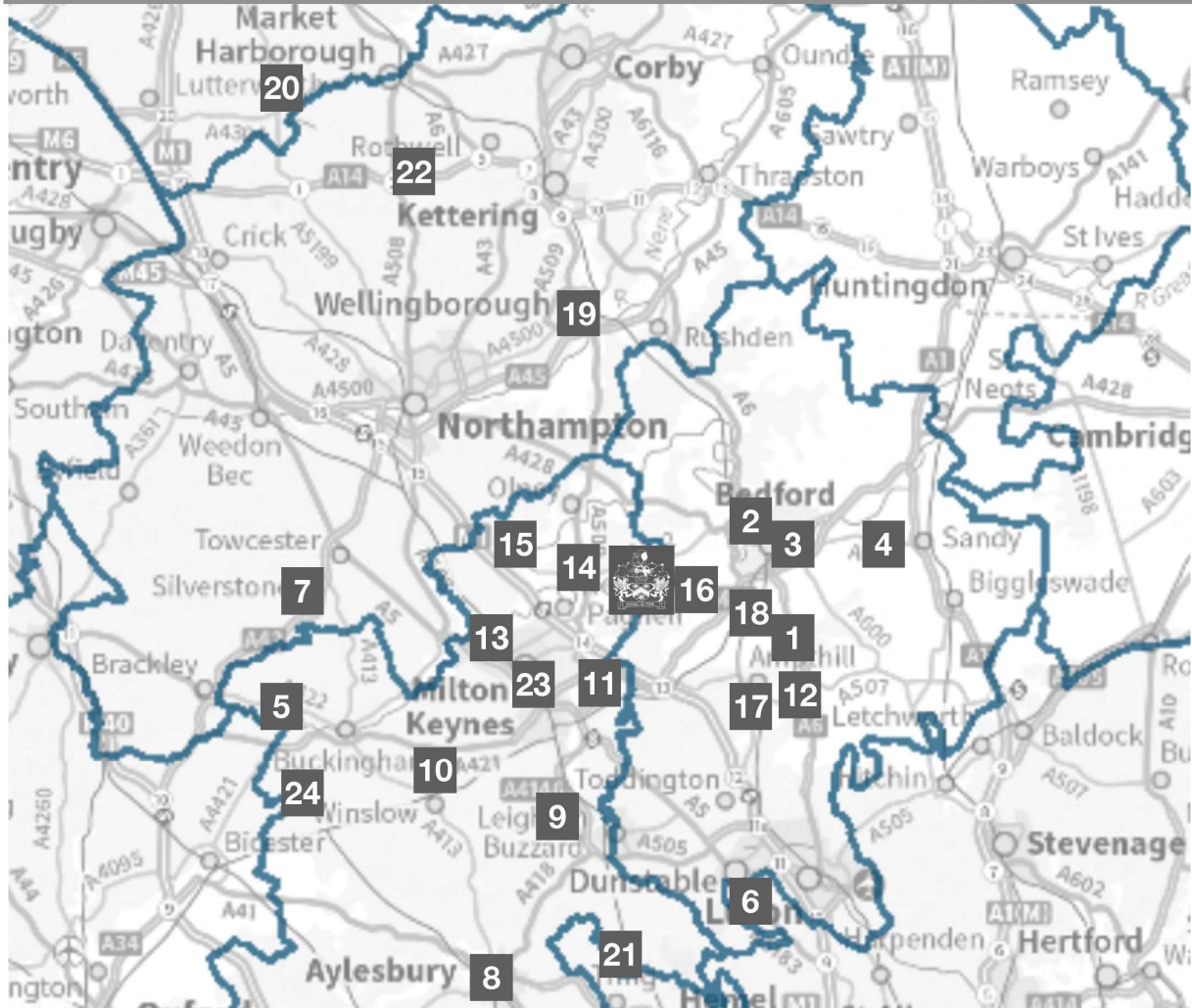


The Dodman Family Welcomes You To The Carrington Arms

The Restaurant Menu

Served In The Main Restaurant & Snug



OUR LOCAL SUPPLIERS

1	Woburn Country Foods - Butcher	13	Concrete Cow Brewery - Ale
2	AB-Fruits - Grocer	14	Tyringham Estate - Sparkling Wine
3	Bedford Cheese Company	15	Fruity Farmer - Gin & Rapeseed Oil
4	Willow Tree Distillery - Gin	16	Hustle Gin (Dodman Family Owned)
5	Geoff's Real Artisan Bread	17	Kelchner Brewery - Ale
6	Hallgarten Druitt - Wine	18	A G Murdoch & Sons - Eggs
7	Silverstone Distillery - Gin	19	Saxby's Cider
8	Dayla - Assorted Drinks	20	Two Birds Spirits
9	Edwards - Assorted Drinks	21	Tring Brewery
10	Bucks Brothers - Gin	22	Warner's Distillery - Gin
11	Willen Ice Cream Company	23	Belair Coffee
12	Amphill Biltong	24	Chafor Wine Estate

STARTERS

Artisan Bread Selection (V) (GFA) (DFA) 

Per Person - 2.95

With Mushroom & Truffle Butter, Olive Oil & Balsamic

Marinated Olives - 4.95 (V)(GF)(DF)

Cauliflower Cheese Croquettes - 8.95 (V) 

With Roasted Romanesco, Wild Garlic Aioli, Rocket & Red Onion Salad

“Prawn Cocktail” - £10.25 (GFA)(DF)

Tiger Prawns, Avocado Puree, Baby Gem Lettuce, Lime & Coriander Dressing, Paprika Crumb, Mango & Chilli Salsa

Duck Pâté - 10.45 (GFA) 

With Smoked Duck Breast, Apple & Chilli Chutney, Toasted Brioche

Scotch Egg - 9.75 

Pork, Sage & Apple Scotch Egg, Creamed Leeks

Risotto

(Starter Size) - 7.95 (V)(GF)

Beetroot Risotto, Roasted Beetroot, Goat's Cheese, Pickled Beetroot, Red Vein Sorrel

With Seared Wood Pigeon Breast - 10.95 (GF) 

Please kindly note that although every effort is made to remove, pigeon may contain shot

Mushroom Bruschetta - 9.95 (V)(GFA) 

Sautéed Wild Mushrooms, Roasted Garlic Cream Sauce, Grilled Sourdough, Rocket, Truffle Oil

Smoked Salmon - 9.95 (GFA)

Smoked Salmon Pâté, Smoked Salmon Fillet, Pickled Beetroot, Horseradish Cream, Beetroot Puree, Pickled Cucumber Salsa, Ciabatta Crostini, Watercress

 = Dish Contains Local Product


(GF) Gluten Free – (GFA) Gluten Free Option Available – (V) Vegetarian - (DF) Dairy Free - (DFA) Dairy Free Option Available
If you require further information on the allergen content of our foods, please ask a member of staff and they will be happy to help

MAIN COURSES

Risotto

(Main Size) - 14.50 (V)(GF)

Beetroot Risotto, Roasted Beetroot, Goat's Cheese, Pickled Beetroot, Red Vein Sorrel

With Seared Wood Pigeon Breasts - 20.50 (GF) 

Please kindly note that although every effort is made to remove, pigeon may contain shot

Chicken & Sweetcorn - 20.45

Pan-Roasted Poussin Crown, Confit Poussin Leg & Sweetcorn Polenta Cake, Charred Corn, Grilled Tenderstem Broccoli, Sweetcorn Puree, Chicken "Country Style" Gravy

Lamb - 21.95 (GF)

Pressing of Slow-Roasted & Pulled Local Lamb Shoulder, Dauphinoise Potatoes, Grilled-Minted Little Gem Lettuce, Garden Peas, Pea Puree, Lamb & Mint Jus

Stone Bass - 21.45 (GF)

Pan-Roasted Stone Bass Fillet, Herb Crushed New Potatoes, Grilled Red Pepper & Tomato Sauce, Sun-Blush Tomato, Red Pepper & Olive Tapenade, Grilled Corn, Buttered Kale, Crispy Capers

Ratatouille Wellington - 16.50 (V)

Aubergine, Courgette, Red Pepper, Red Onion & Tomato - Stuffed Puff Pastry Parcel, Tomato, Red Onion & Rocket Salad, Roasted Red Pepper & Tomato Sauce

BBQ Hake - 21.45

Grilled Hake Fillet, Hake Croquette, Charred Roscoff Onion, Tenderstem Broccoli, Smoked Onion Ketchup, Burnt Lemon Beurre Blanc

Steak & Ale Pie - 17.25

Bedfordshire Steak, Cask Ale & Caramelised Onion in Shortcrust; With Herb Crushed New Potatoes **or** Skin-on-Chips, Buttered Kale, Gravy

Sausages & "Mash" - 15.95

Lamb, Rosemary & Redcurrant Sausages, Herb Crushed New Potatoes, Buttered Garden Peas, Crispy Shallots, Gravy

"The Classic" Burger - 17.25 (DFA) (GFA)

Bedfordshire Steak Burger, Woburn Black Bacon, Mature Cheddar, Baby Gem Lettuce, Tomatoes, Red Onion, Ketchup, Gherkin Relish, Toasted Brioche Bun, Skin-on-Chips

Upgrade To
Cheddar & Truffle
Skin-on-Chips
+70p

Add Woburn Black Bacon and/or a Fried Egg to your Burger

+1.75 each

Upgrade To
Cheddar & Truffle
Skin-on-Chips
+70p






(GF) Gluten Free -- (GFA) Gluten Free Option Available - (V) Vegetarian - (DF) Dairy Free - (DFA) Dairy Free Option Available
If you require further information on the allergen content of our foods, please ask a member of staff and they will be happy to help

THE COUNTER & GRILL

The Carrington Arms has been famous for its Meat Counter over many years & we carry on this tradition
A member of our waiting team will show you to the counter where a Chef will help you with your selection

28 DAY DRY AGED BEDFORDSHIRE BEEF per ounce/28.35g

Minimum serve 6oz

Rump (GF) (DF) 	1.74
Sirloin (GF) (DF) 	2.99
Ribeye (GF) (DF) 	3.20
Fillet (GF) (DF) 	3.76
Bourbon Marinated Sirloin (DF) 	3.32




ON THE BONE STEAKS

Tomahawk (GF) (DF) (Average 35oz)	1.74 per ounce
16oz T-Bone (GF) (DF) 	39.00
30oz Porterhouse (GF) (DF) 	69.00

Ideal to share...or for 1...we won't judge



MEAT & FISH ADD ONS

Black Pudding x 2 Slices (DF)	2.50
Cumberland Chipolatas x2 (DF) 	2.50
Lamb, Rosemary & Redcurrant Sausage (DF) 	2.50
Fried Cardington Free Range Egg x1 (GF) (DF) 	1.75
Grilled Whole Tiger Prawns x3 (GF) (DF)	6.25

ON THE SIDE

Traditional Steak Garnish	6.95
Sml Skin-on-Chips, Roasted Field Mushrooms, Grilled Tomato (V) (GFA) (DF)	6.95
Roasted Field Mushrooms (V) (GF) (DF)	3.95
Skin-on-Chips (V) (GFA) (DF)	Sml 3.10/Lrg 4.00
Black Bomber Cheddar & Truffle Skin-on-Chips (V) (GFA)	Sml 3.80/Lrg 4.70
Dauphinoise Potatoes (V) (GF)	4.95
Mac & Cheese (V)	4.95
Herb Crushed New Potatoes (V) (GF) (DF)	4.95
Tenderstem Broccoli, Buttered Kale & Garden Peas (V) (GF) (DFA)	4.95
Mini Caesar Salad (V) (GF)	4.95
Rocket, Tomato & Red Onion Salad, Balsamic Dressing (V) (GF) (DF)	4.95


SAUCES

Trio of Peppercorn (GF)	2.75
Confit Garlic & Rosemary Butter (V) (GF)	2.75
Béarnaise (V) (GF) - Hollandaise with Tarragon & Shallot	2.75
Cropwell Bishop Blue Stilton & Pancetta (GF)	2.75
Gravy (GF) (DF)	2.25

FOR DESSERT

Banoffee Cheesecake - 8.25 

With Sticky Toffee Pieces, Butterscotch, Brûlée Banana, Willen Dark Chocolate Sorbet

Black Forest - 8.95 (V) 

Dark Chocolate & Cherry Delice, Foxdenton Fruits of the Forest Gin & Cherry Compote, Cherry Ice Cream, Chocolate Crumb, Hazelnut Praline

Sticky Toffee Pudding - 7.95 (V) (GF) 

With Butterscotch Sauce, Toffee Popcorn, Vanilla Ice Cream

Poached Pear - 7.95 (V) 

Poached in Orange & Bergamot, With Walnut & Almond Granola, Blackberry Puree, Earl Grey Ripple Ice Cream, Candied Orange

Raspberry Ripple - 8.25 (GF) 

Raspberry Parfait, White Chocolate Mousse, Shortbread, Raspberry Coulis, Candy Floss, Honeycomb

Local Ice Creams & Sorbets - 2.45 per scoop 

Organic Madagascar Vanilla Ice Cream (V) (GF)

Pistachio Ice Cream (V) (GF)

Earl Grey Ripple Ice Cream (V) (GF)

Dark Chocolate Sorbet (V) (GF) (DF)

Passion Fruit Sorbet (V) (GF) (DF)



DESSERT WINE

	75ml Glass	125ml Glass	½ Bottle
Quady Winery, Essensia, Orange Muscat, <i>California</i>	5.00	8.50	24.00
Quady Winery, Elysium, Black Muscat, <i>California</i>	5.00	8.50	24.00
Noble Riesling, Saint Clair, <i>New Zealand</i>	8.00	13.50	38.00

COFFEE

Americano	3.30
Latte	3.75
Hot Chocolate	3.75
Lux Hot Chocolate (w/Marshmallows & Whipped Cream)	4.10
Caramel Hot Chocolate (w/Biscoff Crumb & Whipped Cream)	4.50
Cream Floater	4.50
Cappuccino	3.75
Flat White	3.75
Mocha	4.10
Single/Double Espresso	2.75/3.20
Double Macchiato	3.50
Add a shot of:	+1.50
Caramel, Vanilla or Hazelnut,	

LIQUEUR COFFEE

Irish (Irish Whiskey)	6.50
Parisienne (Brandy)	6.50
Calypso (Tia Maria)	6.50
Highland (Scotch Whisky)	6.50
Italian (Amaretto)	6.50
Baileys Latte	6.25
Seville (Cointreau)	6.50
Skye (Drambuie)	6.50
Russian (Vodka)	6.50
Jamaican (Tia Maria & Rum)	6.50

We serve Douwe Egberts White Ox Coffee
DECAF COFFEE & OAT MILK
AVAILABLE

TEA - ALL 3.10

English Breakfast Tea	Decaf Breakfast Tea	Early Grey	Peppermint
Camomile	Assam	Green	Lemon & Ginger
Chai	Ceylon	Cranberry & Raspberry	Peach & Orange

BRITISH ARTISAN CHEESES



1 Cheese – 5.45
3 Cheeses- 11.25



Served with Crackers, Grapes, Apple & Chilli Chutney (V) (GFA)
(Gluten Free Option Served With Toasted Gluten Free Bread)

Black Bomber Cheddar (V)

Snowdonia Cheese Company, Rhl, Clwyd, Wales

Much loved and multi-award winning Extra Mature Cheddar, fast becoming a modern classic, with a delicious smooth creaminess & deep rich flavour.

Cricket St Thomas Brie (V)

Manor Farm, Chard, Somerset

Award Winning British Brie, Ripened Using Traditional Methods, Superior Creamy Taste,
Mild, Fresh Flavour, Smooth Rind

Cropwell Bishop Blue Stilton (V)

The Creamery – Nottingham Rd, Cropwell Bishop, Nottingham

2022 Supreme Champion at the Virtual Cheese Awards. A traditional, hand ladled blue cheese produced using local milk & methods which have changed very little since the 17th Century. Smooth, creamy and open velvety-soft textured. Buttery & complex, with a slightly spicy long finish.

Stinking Bishop (V)

Charkes Martell, Dymock, Gloucestershire

A soft textured washed rind cheese, that develops a distinctive pungency with age. The name is derived from the variety of pear, the juice of which is made into perry and is used to wash the cheese.

The centre has the incredibly soft texture of thick clotted cream and a slightly sweet, creamy flavour with a savoury tang, reminiscent of fermented fruit.

PORT	50ml Glass	125ml Glass	Full Bottle
Quady Winery, <i>California</i> , 'Starboard' Batch 88 (Ruby)	3.50	8.50	35.00
Barros Late Bottle 2015 Vintage (Ruby)	3.95	9.50	45.00
Barros 10 Year Old (Tawny)	4.30	10.50	49.00
Barros 1996 Vintage (Ruby)	7.50	17.50	
Borges 1989 Vintage (Ruby)	10.00	22.00	
Barros 1978 Vintage 'Colheita' (Tawny Port from a Single Vintage)	10.00	22.00	