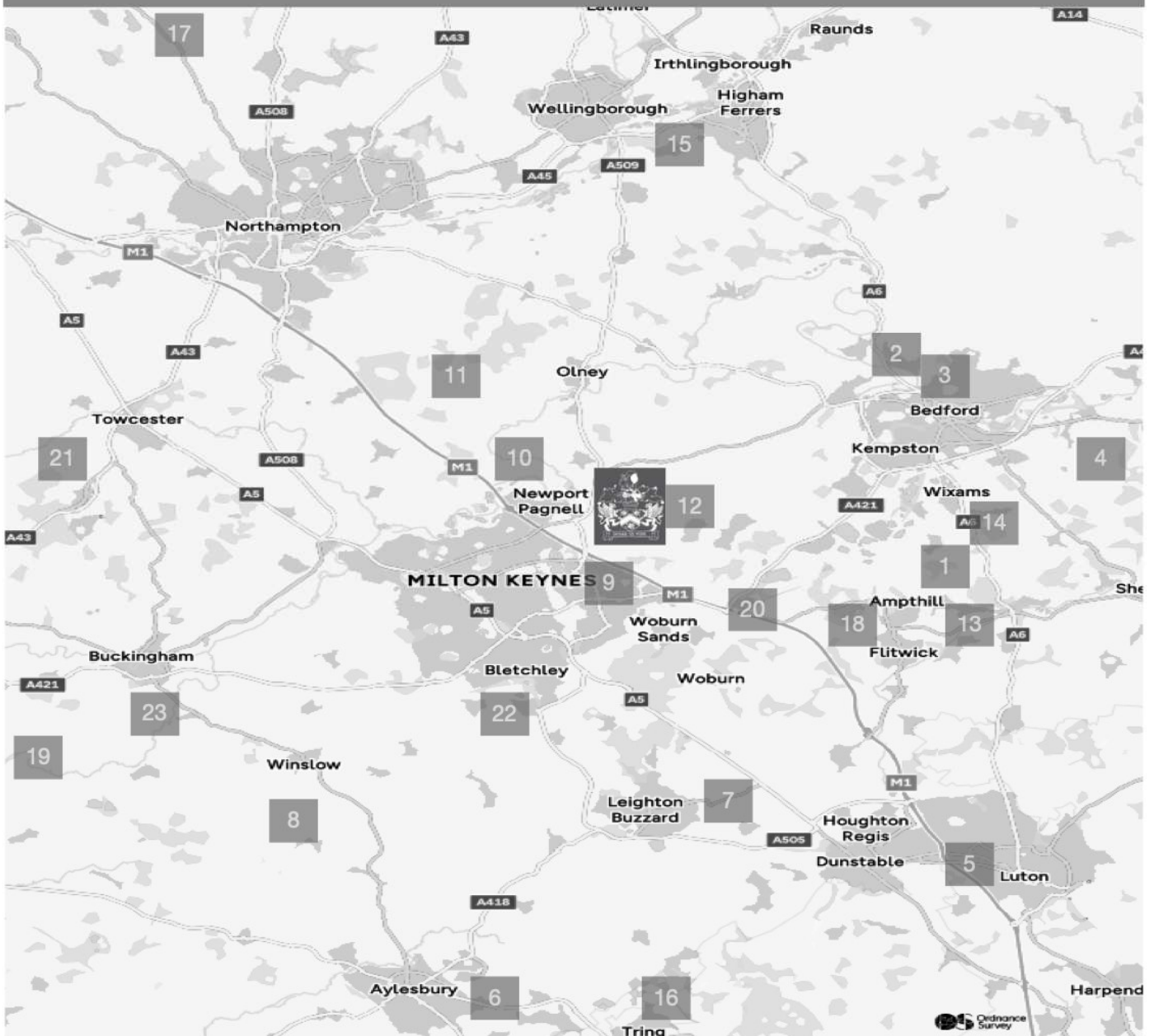


The Dodman Family Welcomes You To The Carrington Arms

# The Restaurant Menu

Served in the Main Restaurant and Snug



## Our Local Suppliers

1	Woburn Country Foods - Butcher	9	Willen Ice Cream Company	17	Warner's Distillery - Gin
2	AB-Fruits - Grocer	10	Tyringham Estate - Wine	18	Wooden Hill Coffee
3	Bedford Cheese Company	11	Fruity Farmer - Gin	19	Chafor Estate - Wine
4	Willow Tree Distillery - Gin	12	Hustle Gin - Our Own Company	20	GCH Fishmongers
5	Hallgarten Druit - Wine	13	Kelchner Brewery - Ale	21	Silverstone Distillery - Gin
6	Dayla - Guest Ales & Ass. Drinks	14	A G Murdoch and Sons - Eggs	22	3 Counties Spirits - Rum
7	Edwards -Freedom & Ass. Drinks	15	Saxby's Cider	23	Foxdenton Estate - Gin
8	Bucks Brother - Gin	16	Tring Brewery - Ale		

# snacks

- crispy chicken wings** maple buffalo, red chilli, spring onion, blue cheese sauce – 7  
**pepelino peppers stuffed with cream cheese** (GF) - 5    **house marinated olives** (GF)(DF)(VE) - 5  
    **stone-baked flatbread** confit garlic butter, parmesan (V) – 6.25  
    **sea salt and black pepper cashews** (VE)(GF)(DF) - 4  
    **beetroot hummus** toasted seeds, stone-baked flatbread (VE)(GFA)(DF) – 4.5  
    **basilicata sausage and mozzarella arancini** roasted red pepper sauce – 7.5  
    **grilled halloumi** chilli jam (V)(GF) – 4.5  
**yorkshire puddings** smoked bacon jam, chive and parsley bread sauce, crispy onions, gravy – 7

# starters

- chorizo on toast** chorizo and red pepper ragu, chorizo oil, toasted sourdough, rocket (GFA) – 12  
**mozzarella** heritage tomatoes, vegetable crisps, tomato consommé (V)(GF) – 11  
**seared native scallops**, cod “scampi”, creamed polenta, sweetcorn puree, crispy pancetta, grilled corn, herb oil – 15.5  
**carpaccio** 📍 seared bedfordshire beef fillet, sun-dried tomatoes, crispy parmesan, rocket, crispy capers, sourdough croutons, truffle mayonnaise, pickled red onion (GFA)(DFA) – 13.5  
**garden pea and asparagus risotto** 📍 smoked bevistan ewe’s cheese, grilled asparagus, garden peas, parmesan croustillante (V)(GF)(DFA)(VEA) – 12  
    **with grilled bedfordshire chicken breast** 📍 +2.5                      **with grilled tiger prawns** +5  
**seafood cocktail** grilled tiger prawns, native crab and lobster salad, baby gem lettuce, mango and chilli salsa, (GF)(DF) – 13.5

# mains

- garden pea and asparagus risotto** 📍 smoked bevistan ewe’s cheese, grilled asparagus, garden peas, parmesan croustillante (V)(GF)(DFA)(VEA) – 19  
    **with grilled bedfordshire chicken breast** 📍 +6                      **with grilled tiger prawns** +7  
**pan-roasted sea bass fillet**  
courgette, watercress and pickled lemon salad, grilled asparagus, herb crumb, beurre blanc (GF) - 28  
**oven-roasted chicken and chorizo ballotine**, 📍 chorizo stew, roasted new potatoes, grilled tenderstem broccoli, red pepper coulis (GF) – 27  
**grilled lamb rump** 📍 *served pink* roasted new potatoes, honey glazed chantenay carrots, toasted hazelnut crumb, garden peas and rainbow chard, chimichurri, lamb jus (GFA) - 29  
**pan-fried gnocchi** sun-dried tomatoes, courgette, grilled artichokes, whipped goat’s cheese, tarragon pesto, parmesan, tarragon crumb (V)(DFA)(VEA) – 19  
    **with grilled bedfordshire chicken breast** 📍 +6                      **with grilled tiger prawns** +7  
**grilled swordfish steak** 📍 creamed polenta, rocket, heritage tomato and caper salad, mango and chilli salsa, crispy capers (DF) - 28  
**steak and lord carrington ale pie** 📍 in shortcrust, with roasted new potatoes **or** thick-cut skin-on-chips, buttered rainbow chard and garden peas, chive and parsley bread sauce, gravy – 21.5  
**bacon-me-crazy burger** 📍  
grilled 7oz bedfordshire steak burger, woburn black bacon, mature cheddar, baby gem lettuce, smoked bacon jam, gherkins, bacon bits, crispy onions, smokey baconnise, toasted brioche bun, thick-cut skin-on-chips (DFA) (GFA) – 19.5  
*add woburn black bacon* +1.75              *add fried egg* +1.75              *add jalapenos* + 1              *add halloumi* +2.5  
    *upgrade to mature cheddar and truffle thick-cut skin-on-chips* +.75

📍 = Dish Contains Local Product

(GF) Gluten Free - (GFA) Gluten Free Option Available - (V) Vegetarian - (DF) Dairy Free - (DFA) Dairy Free Option Available  
(VE) Vegan - (VEA) Vegan 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 and grill

the carrington arms has been famous for its meat counter over many years and 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 – minimum serve 6oz

**rump** (GF)(DF) - 2.56 per ounce

**sirloin** (GF)(DF) - 3.28 per ounce

**ribeye** (GF)(DF) - 3.74 per ounce

**fillet** (GF)(DF) - 4.08 per ounce

**bourbon marinated sirloin** (DF) - 3.51 per ounce  
marinated for 48 hours in jim beam whisky, black treacle,  
soy sauce and brown sugar

### on the bone steaks

*ideal to share...or for 1...we won't judge*

**tomahawk** (GF)(DF) (average 35oz) - 2.56 per ounce

**30oz porterhouse** (GF)(DF) - 69  
(sirloin and fillet either side of t-bone)

**16oz t-bone** (GF)(DF) - 39

## speciality wagyu

### freedown hills of yorkshire

**olive fed 8oz wagyu ribeye** (GF)(DF) - 45

**6oz wagyu burger** (GFA)(DFA) - 22.5  
with snowdonia truffle cheddar, rocket, truffle aioli,  
crispy onions, toasted brioche bun, skin-on-chips

### kagoshima japanese wagyu a5+ bms 10-12

from kyushu island in the south of japan, spectacularly marbled, this is the richest, tenderest  
and most complex of all wagyu and is simply unmatched in the world of beef.  
the animals are finished on a mixture of grass, rice straw and whole crop silage for about 600 days.  
kagoshima wagyu is the current winner of the japanese wagyu olympics (the best of the best!)

**fillet** (GF)(DF) - 60 per 100g

**sirloin** (GF)(DF) - 45 per 100g

to really enjoy your a5 wagyu at its best - we recommend cooking it medium - this will beautifully render the fat

## meat and fish

**chicken breast** (GF)(DF) - 13

**lamb rump** (GF)(DF) - 21

**swordfish steak** (GF)(DF) - 19

**sea bass fillet** (GF)(DF) - 19

**grilled whole tiger prawns** with garlic butter (GF)(DFA) - 7.5

## add ons

**black pudding** (DF) - 3

**cumberland chipolatas** (DF) - 3

**fried cardington free range egg** (V)(GF)(DF) - 1.75

**grilled halloumi** with chilli jam (V)(GF) - 4.5

## sides

**traditional steak garnish** thick-cut skin-on-chips, thyme roasted mushrooms, grilled beefsteak tomato (V)(GFA)(DF)(VE) - 7

**thyme roasted mushrooms** (V)(GF)(DF)(VE) - 4.5

**thick-cut skin-on-chips** (V)(GFA)(DF)(VE) - 3.5

**mature cheddar and truffle thick-cut skin-on-chips** (V)(GFA) - 4

**lincolnshire poacher dauphinoise potatoes** (GF) - 5.5

**roasted new potatoes** (V)(GF)(DF)(VE) - 5

**grilled tenderstem broccoli** chimichurri, herb crumb (V)(GFA)(DFA)(VEA) - 6

**buttered rainbow chard and garden peas** hazelnut crumb (V)(GFA)(DFA)(VEA) - 5.5

**mini caesar** (V)(GFA) - 5.5

**rocket salad**, heritage tomatoes, pickled red onion, lemon and dijon vinaigrette (V)(GF)(DF)(VE) - 5.5

## sauces

**béarnaise** - hollandaise with tarragon and shallot (V)(GF) - 3

**trio of peppercorn** (GF) - 3

**cropwell bishop blue stilton** (V)(GF) - 3

**gravy** (GF)(DF) - 2.5

**confit garlic and rosemary butter** (V)(GF) - 3

# desserts

**lemon curd tart** 📍 italian meringue, blueberry and lemon salsa, limoncello sorbet (V) – 10.5

**dubai chocolate** 📍

double chocolate brownie, crispy pistachio cream, dark chocolate sauce, toasted pistachios, pistachio ice cream (V) – 11.5

**sticky toffee pudding** 📍 butterscotch sauce, toffee popcorn, vanilla ice cream (V)(GF) – 10.5

**vanilla coconut milk panna cotta** 📍 marinated strawberries, crumbled meringue, strawberry compote, strawberry sorbet (V)(DF)(GFA)(VEA) – 10.5

**raspberry ripple** raspberry parfait, white chocolate mousse, shortbread, raspberry and elderflower jelly, raspberry coulis, white chocolate popping crisp, candy floss, honeycomb (GF) – 10.5

## local ice creams and sorbets

*from the willen ice cream company* 📍

vanilla ice cream (V)(GF), pistachio ice cream (V)(GF), single-origin santander chocolate ice cream (V)(GF),  
limoncello sorbet (V)(DF)(GF)(VE), strawberry sorbet (V)(DF)(GF)(VE)

2.95 - per scoop

## british artisan cheeses

1 cheese – 7    3 cheeses – 14    5 cheeses – 22

served with peter's yard crackers, fig and honey chutney, membrillo (quince jelly), dried apricots, (GFA)  
*(gluten free option served with toasted gluten free bread)*

**waterloo** *village maid cheese, reading, berkshire* (V) (unpasteurised)

a mild semi-soft camembert style cheese. made using washed curd method, which dilutes the acidity, to achieve a gentle, mellow flavour. It's distinctive yellow colour is due to the natural carotene in the milk from the single herd pedigree guernsey cow's milk.

*suggested wine - chafor elegance 2019 vintage white*

**bevistan smoked** 📍 *carlton, bedfordshire* (V) (pasteurised)

made from ewe's milk from their own dairy, a young, semi-soft cheese, creamy and crumbly texture, lightly smoked using applewood with citrus undertones

*suggested wine - saint clair noblel riesling*

**cote hill blue** *osgoodby, lincolnshire* (V) (pasteurised)

blue-brie style, buttery, salty, sweet blue flavour, grey bloomed rind, rich creaminess, peppery taste

*suggested wine - pelee island vidal icewine*

**lincolnshire poacher** *alford, lincolnshire* (unpasteurised)

west country cheddar - meets comte – meets swiss mountain cheese, it boasts a smooth, densely creamy, slightly open texture and rich herbaceous flavour notes, rich, savoury and brothy to a long, sweet and almost pineapple-like

*suggested wine – domaine lafage, 'les sardines' grenache gris*

**truffle trove cheddar** *snowdonia cheese company, rhyl, wales* (V) (pasteurised)

combining italian summer truffles with extra mature cheddar from north wales, distinctive earthy aroma, perfectly balanced with undertones of wild mushroom and hazelnut, leading to notes of garlic

*suggested wine – any of our ruby ports or château Julien bordeaux*

port	50ml glass	125ml glass	full bottle
quady winery, <i>california</i> , 'starboard' batch 88 (ruby)	3.5	8.5	35
barros late bottle 2015 vintage (ruby)	3.95	9.5	45
barros 10 year old (tawny)	4.3	10.5	49
barros 1996 vintage (ruby)	7.5	17.5	
borges 1989 vintage (ruby)	10	22	
barros 1978 vintage 'colheita'	10	22	

dessert wine	75ml glass	125ml glass	1/2 bottle
quady winery, <i>essensia</i> , orange muscat, <i>california</i>	5	8.5	24
quady winery, <i>elysium</i> , black muscat, <i>california</i>	5	8.5	24
moscato d'asti, <i>nivole</i> , michele chiarlo	6.5	10.75	30
vidal icewine, <i>pelee island</i> , <i>ontario - canada</i>	12	19	55

wooden hill coffee	
americano	3.3
latte	3.75
cream floater	4.5
cappuccino	3.75
flat white	3.75
mocha	4.1
single espresso	2.75
double espresso	3.2
double macchiato	3.5

liqueur coffee	
irish ( <i>irish whiskey</i> )	6.5
parisienne ( <i>brandy</i> )	6.5
calypso ( <i>coffee liqueur</i> )	6.5
highland ( <i>scotch whisky</i> )	6.5
italian ( <i>amaretto</i> )	6.5
baileys latte	6.25
seville ( <i>triple sec</i> )	6.5
skye ( <i>drambuie</i> )	6.5
russian ( <i>vodka</i> )	6.5
jamaican ( <i>spiced rum</i> )	6.5

**add a shot of:**  
caramel, vanilla or hazelnut +1.5

#### decaf coffee and oat milk available

beans - mundo novo dark roast  
grower - andre luis paradela  
location - boa esperanca farm, serra da mantiqueira, brazil  
importer - gamaliel - family friend of the grower  
*think the brazilian indiana jones - cowboy hat and all*  
roasted - millbrook, ampthill, bedfordshire



did you love their coffee as much as we do?

we now sell 250g retail bags of beans and filter house blend at £9.00 each.....just ask at the bar

#### teas - 3.2

yorkshire english breakfast (*decaf available*), tea pigs strong earl grey, tea pigs peppermint, twinings chamomile, twinings assam, tea pigs mao feng green, tea pigs lemon and ginger, twinings darjeeling, twinings ceylon, tea pigs super fruit, tea pigs lemon and ginger, tea pigs strawberry and juniper

#### hot chocolates

hot chocolate	3.75
lux hot chocolate ( <i>w/marshmallows and whipped cream</i> )	4.1
caramel hot chocolate ( <i>w/biscoff crumb and whipped cream</i> )	4.5