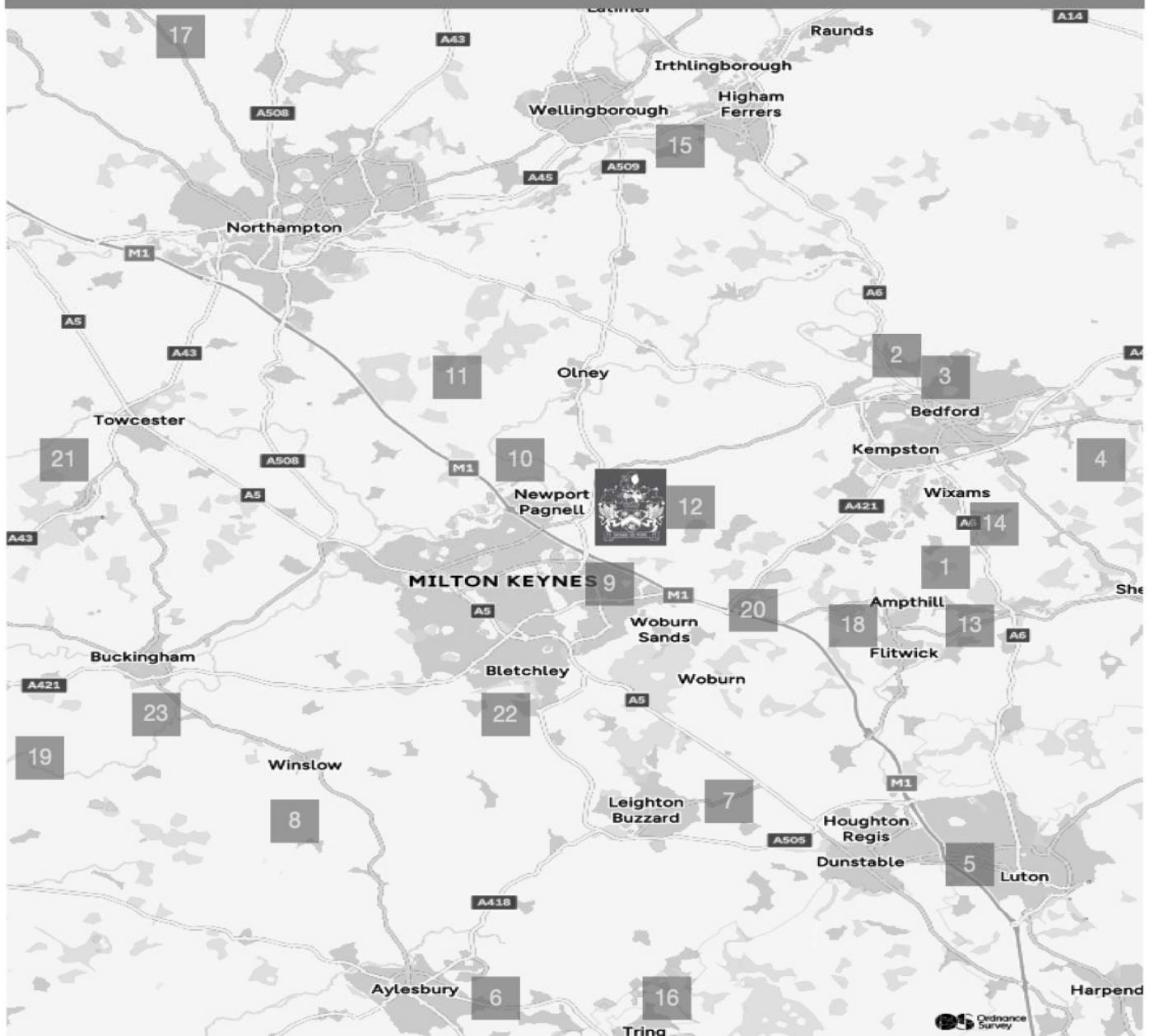


The Dodman Family Welcomes You To The Carrington Arms

The Restaurant Menu

Served in the Main Restaurant and Snug



Our Local Suppliers

1 Woburn Country Foods - Butcher

2 AB-Fruits - Grocer

3 Bedford Cheese Company

4 Willow Tree Distillery - Gin

5 Hallgarten Druit - Wine

6 Dayla - Guest Ales & Ass. Drinks

7 Edwards -Freedom & Ass. Drinks

8 Bucks Brother - Gin

9 Willen Ice Cream Company

10 Tyringham Estate - Wine

11 Fruity Farmer - Gin

12 Hustle Gin - Our Own Company

13 Kelchner Brewery - Ale

14 A G Murdoch and Sons - Eggs

15 Saxby's Cider

16 Tring Brewery - Ale

17 Warner's Distillery - Gin

18 Wooden Hill Coffee

19 Chafor Estate - Wine

20 GCH Fishmongers

21 Silverstone Distillery - Gin

22 3 Counties Spirits - Rum

23 Foxdenton Estate - Gin

snacks

crispy chicken wings honey bbq sauce, smokey baconnaise, crispy onions, bacon bits, pickled shallots – 7.5
grilled whole tiger prawns confit garlic butter (GF)(DFA) – 7.5 **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
mushroom, truffle and honey arancini truffle mayonnaise (V) 7.5
grilled cumberland chipolatas 📍 honey mustard glaze (DF) 6.5
yorkshire puddings 📍 smoked bacon jam, creamed leeks, crispy onions, gravy – 7.5

starters

mushrooms on toast sautéed wild mushrooms, confit garlic and parsley cream, toasted sourdough, rocket, truffle oil ((V)(GFA) – 12
pork, apple and sage scotch egg 📍 creamed leeks, smoked bacon jam – 11
seared native scallops, cod croquettes, prawn and caper beurre blanc, samphire – 15.5
carpaccio 📍 seared bedfordshire beef fillet, roasted beetroot, horseradish cream, crispy parmesan, hazelnut crumb, watercress, pickled shallots (GFA)(DFA) – 13.5
butternut squash risotto 📍 smoked bevistan ewe's cheese, roasted squash, toasted pumpkin seeds, crispy sage (V)(GF)(DFA)(VEA) – 12
 with grilled bedfordshire chicken breast 📍 +2.5 **with grilled tiger prawns** +5
smoked mackerel rillettes celeriac and apple remoulade, pickled cucumber, ciabatta crostini (GFA) – 11

mains

butternut squash risotto 📍 smoked bevistan ewe's cheese, roasted squash, toasted pumpkin seeds, crispy sage (V)(GF)(DFA)(VEA) – 19
 with grilled bedfordshire chicken breast 📍 +6 **with grilled tiger prawns** +7
pan-roasted sea bass fillet
pumpkin puree, braised fennel, grilled tenderstem broccoli, herb crumb, fish velouté – 28
grilled chicken breast 📍 confit chicken leg and mature cheddar pasty, wild mushroom fricassee, taylor's mustard and caramelised red onion mashed potatoes, roasted celeriac, gravy – 27
slow-roasted lamb shoulder pressé 📍 lincolnshire poacher dauphinoise potatoes, roasted rainbow carrots, minted winter cabbage and garden peas, mint gravy (GF) – 29
pan-fried gnocchi sautéed wild mushrooms, pesto, parmesan, hazelnut crumb (V)(DFA)(VEA) – 19
 with grilled bedfordshire chicken breast 📍 +6 **with grilled tiger prawns** +7
cornish fish stew (english bouillabaisse) pan-roasted salmon fillet, grilled tiger prawns, braised winter cabbage, steamed mussels and palourde clams, shellfish bouillabaisse, samphire, aioli, thick-cut skin-on-chips (GFA)(DF) – 29
steak, game and lord carrington ale pie 📍
bedfordshire steak, woburn venison, partridge and pheasant in shortcrust,
with taylor's mustard and caramelised red onion mashed potatoes **or** thick-cut skin-on-chips,
buttered winter cabbage and garden peas, creamed leeks, 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 baconnaise, 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
 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) - 4.02 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

salmon fillet (GF)(DF) - 19

sea bass fillet (GF)(DF) - 19

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

add ons

the bury black pudding (DF) - 3

cumberland chipolatas (DF) - 3

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

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

taylor's mustard and caramelised red onion mashed potatoes (V)(GF) - 5

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

buttered winter cabbage and garden peas hazelnut crumb (V)(GFA)(DFA)(VEA) - 5.5

mini caesar (V)(GFA) - 5.5

rocket salad, beefsteak tomato, pickled shallots, 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

apple and cinnamon strudel tart 📍 flaked almonds, maple crème fraîche, vanilla ice cream (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 📍 berry compote, pecan nut granola, blackberry and cherry 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), blackberry and cherry sorbet (V)(DF)(GF)(VE), 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 noble 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, rhyll, 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	375ml btl
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	375ml btl
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
vidal icewine, <i>pelee island, ontario - canada</i>	12	19	55
			750ml btl
moscato d'asti, <i>nivole</i> , <i>michele chiarlo</i>	4.2	7	40

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

add a shot of:

caramel, vanilla or hazelnut	+1.5
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decaf coffee and oat milk available

beans - mundo novo dark roast
grower - andre luis paradela
location - boa esperanza 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

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



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