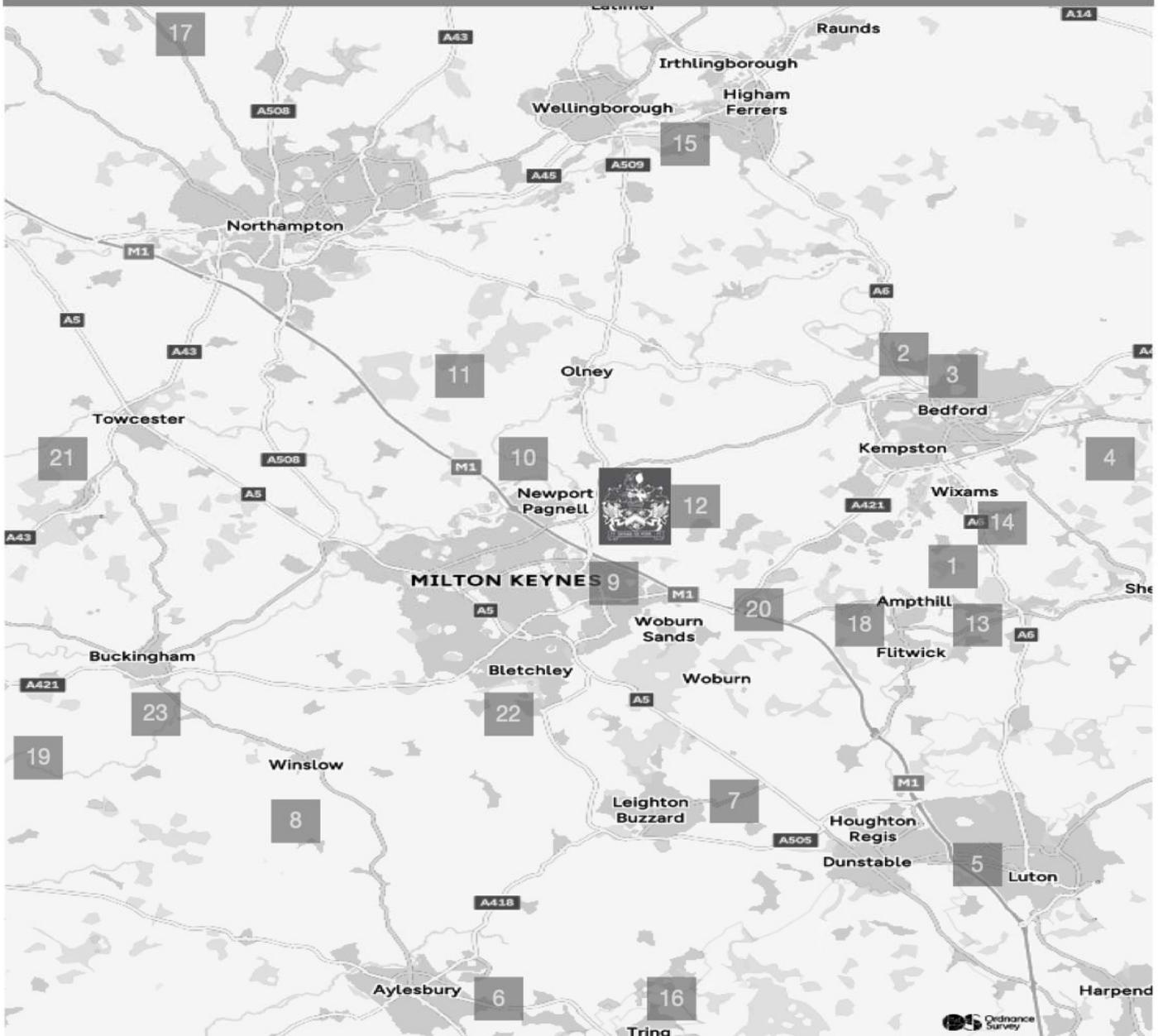


The Dodman Family Welcomes You To The Carrington Arms

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 baconnaisse, crispy onions, bacon bits, pickled shallots – 7
grilled whole tiger prawns garlic butter (GF)(DFA) - 7.5 **house marinated olives** (GF)(DF)(VE) - 5
toasted sourdough and focaccia olive oil, balsamic (DF)(VE) – 4.5
sea salt and black pepper cashews (VE)(GF)(DF) - 4
roasted red pepper and sun-dried tomato hummus toasted seeds, toasted focaccia (VE)(GFA)(DF) – 4.5
goat's cheese, caramelised onion and truffle arancini truffle mayonnaise (V) – 7.5
grilled halloumi chilli jam (V)(GF) – 4.5 **yorkshire puddings** bacon jam, bread sauce, crispy onions, gravy – 7

starters

- mushrooms on toast** sautéed wild mushrooms, confit garlic, smoked bacon and parsley cream, crispy bacon, toasted sourdough, rocket (GFA) – 12.5
beet-root tartare carrot “yolk”, whipped goat's cheese, pickled beetroot, hazelnut crumb, dill (V)(GFA)(DFA)(VEA) – 12
seared native scallops, cod “scampi”, smoked bacon, pea puree, crispy onions, raw pea and pea shoot salad – 15.5
carpaccio 📍 seared bedfordshire beef fillet, sun-dried tomatoes, crispy parmesan, rocket, sourdough croutons, black garlic mayonnaise, pickled shallots (GFA)(DFA) – 13.5
wild mushroom and thyme risotto 📍 smoked bevistan ewe's cheese, tarragon pesto, parmesan croustillante (V)(GF)(DFA)(VEA) – 12 **with grilled bedfordshire chicken breast** 📍 - 14.5
kipper pate celeriac and apple remoulade, pickled apple, pea shoots, herb oil, ciabatta crostini (GFA) – 12

mains

- wild mushroom and thyme risotto** 📍 smoked bevistan cheese, tarragon pesto, parmesan croustillante (V)(GF)(DFA)(VEA) – 19 **with grilled bedfordshire chicken breast** 📍 - 25
pan-roasted sea bass fillet
roasted new potatoes, pea puree, lemon puree, rocket, watercress, fennel, and dill salad (GF)(DFA) - 28
chicken cordon bleu 📍 chicken breast in breadcrumbs; stuffed with prosciutto and snowdonia truffle cheddar, herb crushed new potatoes, buttered french beans, black garlic mayonnaise, confit garlic and rosemary butter – 27
grilled lamb rump 📍 *served pink* fondant potato, honey glazed chantenay carrots, minted garden peas and kale, morel mushroom sauce, hazelnut crumb (GFA) - 29
conchiglie pasta sun-dried tomatoes, grilled artichokes, whipped goat's cheese, tarragon pesto, parmesan, tarragon crumb (V) – 19 **with grilled bedfordshire chicken breast** 📍 - 25
oven-roasted cod fillet 📍 roasted gem, grilled tiger prawns, shellfish bouillabaisse, garden peas, sourdough croutons (GFA)(DF) - 28
steak and lord carrington ale pie 📍 in shortcrust, with herb crushed new potatoes **or** thick-cut skin-on-chips, buttered kale and garden peas, 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 baconnaisse, 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 parmesan and rosemary salted 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

cod fillet (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

herb crushed new potatoes (V)(GF)(DF) - 5

buttered french beans tarragon pesto, tarragon crumb (V)(GFA)(DFA)(VEA) - 6

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

mini caesar (V)(GFA) - 5.5

rocket salad, beefsteak tomatoes, pickled red, 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

gravy (GF)(DF) - 2.5

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

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

desserts

amaretto tiramisu 📍 single-origin santander chocolate ice cream, chocolate shards (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 📍 poached pink rhubarb, gingerbread crumb, limoncello sorbet
(V)(DFA)(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),
chocolate orange ripple 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	
barros late bottle 2015 vintage (ruby)	3.95	9.5	35
barros 10 year old (tawny)	4.3	10.5	45
barros 1996 vintage (ruby)	7.5	17.5	49
borges 1989 vintage (ruby)	10	22	
barros 1978 vintage 'colheita'	10	22	

dessert wine	75ml glass	125ml glass	½ 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
noble riesling, saint clair, <i>new zealand</i>	8	13.5	38
vidal icewine, pelee island, <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

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 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

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

tea - 3.2

yorkshire english breakfast (<i>decaf available</i>)
tea pigs strong earl grey
peppermint
chamomile
assam
tea pigs mao feng green
lemon and ginger
darjeeling
ceylon
cranberry and raspberry

hot chocolate

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