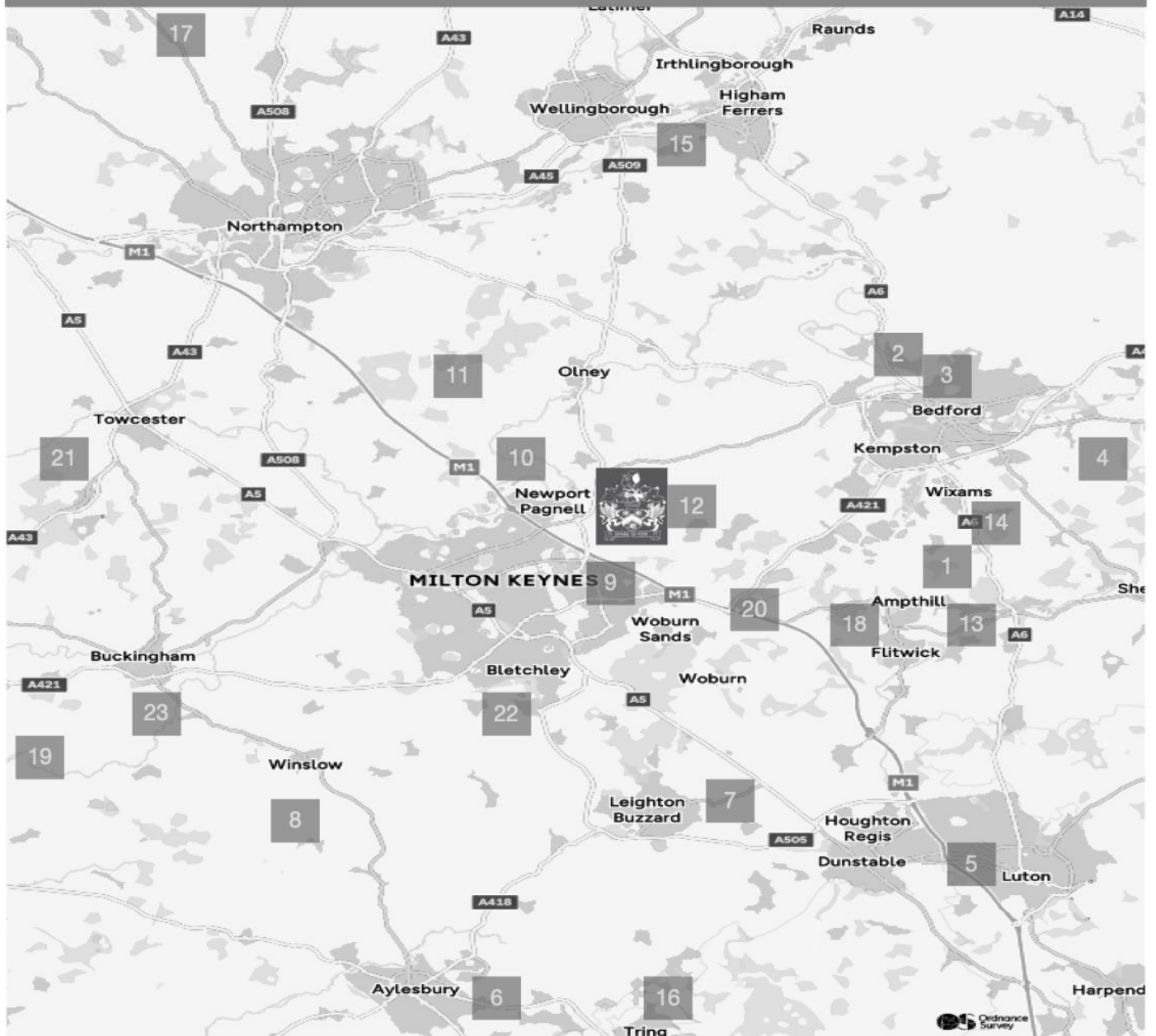


# The Dodman Family Welcomes You To The Carrington Arms

# 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 red onion – 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    **sea salt vegetable crisps** (VE)(GF)(DF) – 3  
**mushroom, truffle and honey arancini** aioli (V) – 7.5    **grilled halloumi** chilli jam (V)(GF) – 4.5  
**yorkshire puddings** braised red cabbage, bread sauce, crispy onions, gravy – 7

# starters

**mushrooms on toast** sautéed wild mushrooms, confit garlic and parsley cream, toasted sourdough, crumbled chestnuts, rocket, truffle oil (V)(GFA) – 12  
**oven-roasted yorkshire wagyu beef bone marrow** lemon and herb crumb, toasted ciabatta, rocket and caper salad (GFA)(DF) – 12.5  
**scallop cullen skink** seared native scallops, smoked haddock and leek croquettes, smoked haddock chowder, sautéed leeks, parsley pesto – 15.5  
**carpaccio** 📍 seared bedfordshire beef fillet, pickled shallots, shaved parmesan, truffle aioli, crispy onions, watercress (GFA)(DFA) – 13.5  
**beetroot risotto** 📍 roasted beetroot, smoked bevistan cheese, vegetable crisps (V)(GF)(DFA)(VEA) – 12  
**with grilled bedfordshire chicken breast** 📍 - 14.5  
**cubeb pepper and orange blossom hustle gin cured salmon fillet** 📍 radicchio, dill and orange slaw, avocado puree, ciabatta crostini, herb oil (GFA)(DF) – 13

# mains

**beetroot risotto** 📍 roasted beetroot, smoked bevistan cheese, vegetable crisps (V)(GF)(DFA)(VEA) – 19  
**with grilled bedfordshire chicken breast** 📍 - 25  
**pan-roasted sea bass fillet**  
potato gratin, tenderstem broccoli, braised fennel, steamed mussels, shellfish bouillon (GF)(DFA) – 28  
**coq au vin** 📍  
pan-roasted chicken breast, taylor's of newport pagnell mustard and caramelised red onion mashed potatoes, braised chicken leg, wild mushroom, onion, smoked bacon and red wine casserole, buttered kale (GF)(DFA) – 27  
**slow-roasted lamb shank** 📍 parsley mashed potatoes, minted garden peas, kale and savoy cabbage, gravy (GF) – 28  
**root vegetable, goat's cheese and rosemary wellington** braised red cabbage, buttered kale, braised rainbow carrots, cropwell bishop blue stilton sauce (V) – 19  
**oven-roasted salmon fillet** 📍 smoked fishcakes, taylor's of newport pagnell mustard and samphire beurre blanc, braised rainbow carrots, crispy capers – 28  
**steak and game pie** 📍 bedfordshire steak, woburn venison, partridge and pheasant in shortcrust, taylor's of newport pagnell and caramelised red onion mashed potatoes or skin-on-chips, buttered kale, braised red cabbage, 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 baconnaise, toasted brioche bun, 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 parmesan, 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) - 21

**sea bass fillet** (GF)(DF) - 21

**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** skin-on-chips, thyme roasted mushrooms, grilled beefsteak tomato (V)(GFA)(DF)(VE) - 7

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

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

**parmesan and rosemary salted skin-on-chips** (V)(GFA) - 4

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

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

**grilled tenderstem broccoli** lemon and herb crumb (V)(GFA)(DFA)(VEA) - 6

**buttered savoy cabbage and garden peas** (V)(GF)(DFA)(VEA) - 5.5

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

**rocket salad**, beefsteak tomatoes, 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

**trinity cream** *(also known as cambridge burnt cream or crème brûlée)*

orange mousse, dehydrated orange, cantuccini biscuits (V)(GFA) – 10

**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

**winter spiced coconut milk panna cotta** 📍 mulled berries, apple and cinnamon sorbet, maple roasted pecans, gingerbread crumb (V)(DFA)(GF)(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), coffee ice cream (V)(GF), chocolate orange ice cream (V)(GF), apple and cinnamon sorbet (V)(DF)(GF)(VE), spiced cherry sorbet (V)(DF)(GF)(VE), coconut and lemongrass 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, grapes, fig and honey chutney (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*

**wensleydale with cranberries** *hawes creamery, north yorkshire* (V) (pasteurised)



sweet and fruity cranberries, carefully combined with creamy and mild, crumbly yorkshire wensleydale, lactic tang, followed by herby minerally flavours and a honeyed aftertaste

*suggested wine – any of our ruby ports*



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 	liqueur coffee 
americano 3.3	irish ( <i>irish whiskey</i> ) 6.5
latte 3.75	parisienne ( <i>brandy</i> ) 6.5
cream floater 4.5	calypso ( <i>coffee liqueur</i> ) 6.5
cappuccino 3.75	highland ( <i>scotch whisky</i> ) 6.5
flat white 3.75	italian ( <i>amaretto</i> ) 6.5
mocha 4.1	baileys latte 6.25
single espresso 2.75	seville ( <i>triple sec</i> ) 6.5
double espresso 3.2	skye ( <i>drambuie</i> ) 6.5
double macchiato 3.5	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

tea - 3.2	hot chocolate
yorkshire english breakfast ( <i>decaf available</i> )	hot chocolate 3.75
tea pigs strong earl grey	
peppermint	lux hot chocolate 4.1
chamomile	( <i>w/marshmallows and whipped cream</i> )
assam	caramel hot chocolate 4.5
tea pigs mao feng green	( <i>w/biscoff crumb and whipped cream</i> )
lemon and ginger	
darjeeling	
ceylon	
cranberry and raspberry	