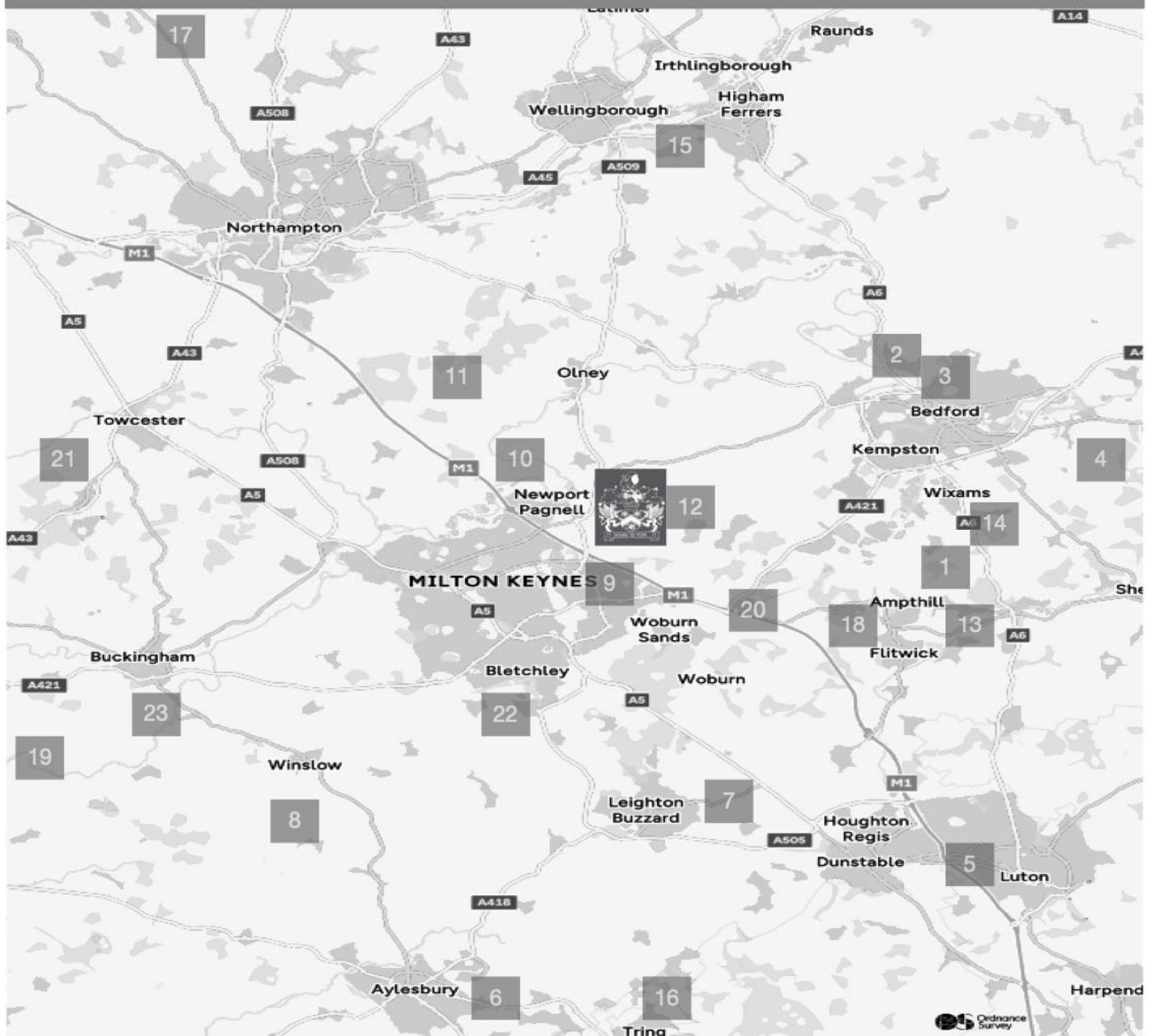


The Dodman Family Welcomes You To The Carrington Arms

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
blistered padron peppers smoked sea salt (GF)(DF)(VE) – 5.5 **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 **grilled halloumi** chilli jam (V)(GF) – 4.5
mushroom, truffle and honey arancini black garlic mayonnaise (V) – 7.5
yorkshire puddings thyme roasted shallots, onion ketchup, crispy onions, spring onions, gravy – 7

starters

buffalo mozzarella heirloom tomatoes, tomato consommé, vegetable crisps, pesto (V)(GF) – 11.5

bedfordshire beef carpaccio 📍 chimichurri, black garlic mayonnaise, sun-blush tomatoes, parmesan, rocket (GF)(DFA) – 13.5

seared scallops tarragon and lemon soft polenta, grilled courgette ribbons, grilled halloumi, carrot puree, toasted almonds, herb oil (GF) – 15.5

bedfordshire pork and nduja scotch egg 📍 chorizo ragu, aioli, rocket, herb oil (DF) – 12

garden pea and asparagus risotto grilled asparagus, spring onions, parmesan, herb oil, watercress (V)(DFA)(GFA)(VEA) – 11.5 - with grilled chicken breast 📍 - 13.5

“prawn cocktail” grilled tiger prawns, prawn, mango and chilli salsa, avocado, baby gem, coconut and nut crumb (GFA)(DF) – 13

mains

garden pea and asparagus risotto grilled asparagus, spring onions, parmesan, herb oil, watercress (V)(DFA)(GFA)(VEA) – 18 - with grilled chicken breast 📍 - 24

pan-roasted sea bass fillet herb crushed new potatoes, fennel, orange and dill salad, lemon puree, dill and lemon vinaigrette (DFA) (GF) – 27

grilled lamb rump 📍 roasted new potatoes, buttered rainbow chard and garden peas, thyme roasted shallot, courgette ribbons, onion ketchup, salsa verde, crispy onions, gravy (GFA) (DFA) – 29

grilled porkahawk chop 📍 smoked bacon crushed new potatoes, grilled tenderstem broccoli, carrot puree, apple puree, gravy (GF) (DFA) – 26

courgette, mascarpone, lemon and mint wellington grilled courgette, rocket, pickled red onion, lemon and dijon vinaigrette (V) – 19

oven-roasted skrei cod fillet pistachio and lemon crust, grilled herb polenta, grilled asparagus, spring onions, chorizo and tomato sauce (GFA)(DF) – 25

bedfordshire steak and lord carrington ale pie 📍 herb crushed new potatoes **or** skin-on-chips; buttered rainbow chard and garden peas, gravy – 20.5

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) - 2.16 per ounce

sirloin (GF)(DF) - 3.18 per ounce

ribeye (GF)(DF) - 3.44 per ounce

fillet (GF)(DF) - 3.98 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) - 2.16 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) - 55

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) - 70 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

porkahawk chop (GF)(DF) - 18

lamb rump (GF)(DF) - 20

skrei cod fillet (GF)(DF) - 20

sea bass fillet (GF)(DF) - 21

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

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

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

spenwood dauphinoise potatoes (V)(GF) - 5.5

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

grilled tenderstem broccoli chimichurri, toasted almonds (V)(GF)(DFA)(VEA) - 6

buttered rainbow chard and garden peas pesto, spring onions (V)(GF)(DFA)(VEA) - 5.5

mini caesar (V)(GFA) - 5.5

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

saucés

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

tiramisu 📍 *(we have to...our head chef is italian)*

with amaretto cream, chocolate shard, coffee ice cream, cocoa (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

coconut and strawberry panna cotta 📍 mint marinated strawberries, strawberry compote, coconut granola, coconut and lemongrass sorbet (V)(DF)(GF)(VEA) - 10

raspberry ripple raspberry parfait, white chocolate mousse, shortbread, raspberry and elderflower jelly, raspberry coulis, candy floss, honeycomb (GF) - 10

local ice creams and sorbets

from the willen ice cream company 📍

vanilla ice cream (V)(GF), mint choc chip ice cream (V)(GF),
pistachio ice cream (V)(GF), coffee ice cream (V)(GF),
coconut and lemongrass 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, grapes, fig and honey chutney (GFA)
(gluten free option served with toasted gluten free bread)

wild garlic cornish yarg *lynher diary, ponsanooth, cornwall* (V) (pasteurised)

a semi hard cheese with a crumbly core. it has a fresh, lactic, lemony flavour with mushroom undertones,
a well-balanced sharpness and hint of garlic.

suggested wine - chafor elegance 2019 vintage white

wigmore *deopham, norfolk* (V) (unpasteurised)

made from ewe's milk, semi-soft, washed-curd, delicate texture,
fruity richness, flavours of wild flowers, caramel and macadamia nuts

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

spenwood *riseley, berkshire* (V) (unpasteurised)

made from ewe's milk, hard-pressed, lighter-style pecorino, well-developed nutty flavour,
sweet and savoury, supple-but firm texture

suggested wine - bristol cream sweet sherry



appleby's double gloucester *hawkstone, cheshire* (unpasteurised)

traditional, full fat, hard cheese, nutty, rich, buttery flavour, crumbly texture, slight tang, mineral bite

suggested wine - barros 10 year old tawny or 1978 colheita

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	