

The Dodman Family Welcomes You To

# The Carrington Arms The Restaurant Menu



## Meet our Meat (& Veg)

We Are Immensely Proud to Serve  
Award Winning Local Produce From Across Bedfordshire

Other Producers Which Didn't Fit on the Map:

- T. Beazley and Son, Bartlemas Farm Pavenham (Beef)
- Cross Keys Farm, Dagnall, Near Whipsnade (Pork)
- J. Polhill Farm, Renhold (Lamb)
- Manor Farm, Harold (New Season Lamb)

- Anthony Rowcliffe & Son (Cheese)
- Trumpetons Farm, Sandy (Game)
- Model Farm, Leighton Buzzard (Beef)
- Wodehill, Odell (Artisan Cheesemakers)

# BRITISH TIDBITS & SHARING

## Artisan Bread Selection (V) (GFA) (DFA)

For 2 £4.00 For 4 £6.00

Homemade Toasted Breads, Roasted Red Pepper Hummus, Marinated Olives, Artisan Butter

## Meat Board £18.00

Pulled Cross Key Farm Pork Shoulder, Steak & Bourbon Sausage, Smoked Venison, Black Pudding, Cumberland Sausage, Smoked Ham Hock & Chorizo Terrine, Buffalo Mozzarella, Beef Chilli, Mini Caesar, Black Olive Focaccia, Celery & Radish Slaw

## Seafood Board £20.00

Crispy Whitebait, Smoked Salmon, Trio of Smoked Fish (Salmon, Halibut, Tuna), Tiger Prawns, Smoked Haddock Scotch Egg, Salad of Watercress, Rocket, Pickled Cucumber, Herb Oil Baby Gem & Dressed Crab, Artisan Bread, Tartare Sauce

Add 2x Lyme Bay King Scallops £5.00

Add 2x Tiger Prawns £3.00

## Baked Camembert £11.00 (V) (GFA)

Garlic & Rosemary Stuffed & Baked Chatel (Cornish Camembert), Bread Crostini, Apple & Chilli Chutney, Pickled Apple

# T O S T A R T

## Carpaccio (GFA) (DFA) (C) £8.50

Seared Bedfordshire Beef Fillet, Pecorino, Shallot Puree, Rocket, Crispy Shallots, Balsamic Reduction, Croutons

## Kedgeriee £8.50

Smoked Haddock Scotch Egg, Seared Lyme Bay Scallop, Curry Sauce, Watercress, Curried Popcorn, Watercress Dressing

## Broccoli & Stilton (GFA) (C) (V) £6.50

Broccoli & Colston Basset Blue Stilton Soup, Red Onion & Stilton Toastie

## Ham & Piccalilli (C) (GFA) (DFA) £8.00

Smoked Ham Hock & Chorizo Terrine, Mustard Crème Fraiche, 'Piccalilli' Vegetables, Chorizo Crumb, Croutons

## Goat's Cheese & Beetroot (GFA) (C) (V) £7.50

Rosary Herb Goat's Cheese Mousse, Roasted Beetroot, Beetroot Carpaccio, Toasted Brioche, Pickled Apple, Toasted Walnuts, Beetroot Oil

## Smoked Salmon (GFA) £7.50

Smoked Salmon Parfait, Pickled Ribbon Cucumber & Watercress Salad, Dill Salsa Verde, Multigrain Toasts

(G) Gluten Free – (GFA) Gluten Free Option Available – (V) Vegetarian – (DF) Dairy Free - (DFA) Dairy Free Option Available  
(C) Children's Option Available (Starter-£4.00, Main-£6.50, Dessert-£4.00)

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 to

# F O R M A I N C O U R S E

## R o a s t T u r k e y (C) £16.00

Stuffed Roast Local Turkey Crown – Wrapped in Bacon, Festive Stuffing, Fondant Potato, Pig in Blanket, Carrots, Savoy Cabbage, Sprouting Broccoli, Cranberry Sauce, Gravy

## S e a B a s s (G) £15.50

Pan-Roasted Sea Bass Fillet, Coriander Dahl, Green Coconut Curry Velouté, Buttered Bok Choi, Toasted Coconut

## G r i l l e d H a l l o u m i (V) (GFA) (C) £9.00

Grilled Halloumi, Pumpkin Fritters, Roasted Beetroot, Root Vegetable Crisps, Celery & Radish Slaw, Beetroot & Balsamic Dressing

## P o r k (GFA) (C) £15.50

Cider Roasted Cross Key Farm Pork Belly, Pork Loin, Pancetta, Black Pudding Mash, Savoy Cabbage & Bacon, Apple & Sage Jelly, Somerset Cider Brandy & Pork Sauce

## C o d (GFA) (C) £15.50

Pan-Roasted Cod Fillet, Lemon Thyme Pomme Puree, Smoked Cod & Devonshire Crab Cakes, Black Olive Tapenade, Grilled Baby Gem Lettuce, Roasted Red Pepper Emulsion, Watercress Dressing

## G n o c c h i (V) (C) £10.50

Walnut & Gorgonzola Filled Potato Gnocchi, Pan-Fried Mushrooms, Rocket, Toasted Walnuts, Mushroom & Truffle Butter

# O N T H E S I D E

Skin-on-Chips (Please note our chips are cooked in the same oil as Fish & Gluten Containing Products)	(G) (DF) (V)	£3.50
Scallion Mash (Mashed Potato with Leeks, Spring Onions & Chives)	(G) (V)	£3.50
Dauphinoise Potatoes	(V)	£3.50
Black Bacon Macaroni Cheese		£3.50
Baby Gem, Garden Herb & Pickled Cucumber Salad	(G) (DF) (V)	£3.50
Rocket, Plum Tomato & Red Onion Salad	(G) (DF) (V)	£3.50
Roasted Portobello Mushrooms	(G) (DF) (V)	£3.50
Wilted Spinach, Garden Peas, Savoy Cabbage, Sprouting Broccoli, Roasted Carrots	(G) (DFA) (V)	£3.50

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# THE COUNTER & GRILL

Please Be Aware The Counter Is Only Available For Inside Diners.  
For Outside Dining Please See Reverse Of The 'British Classics' Menu.

The Carrington Arms has been famous for its Meat Counter over many years & 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.

## 21 DAY DRY AGED BEDFORDSHIRE BEEF

Rump (G)	£7.50	Per 100g/3.57oz
Sirloin (G)	£8.50	Per 100g/3.57oz
Ribeye (G)	£10.00	Per 100g/3.57oz
Fillet (G)	£12.50	Per 100g/3.57oz
Bourbon Marinated Sirloin	£9.00	Per 100g/3.57oz

CHOOSE ONE FREE SIDE OR SAUCE PER 100g OF STEAK ORDERED  
(Cheapest Side Free)

TRADITIONAL STEAK GARNISH COUNTS AS TWO SIDES

## OTHER SPECIALITY MEATS

Honey Cured Gammon Steak (7oz) (G)	£11.50	Each +2 Sides
Cardington Chicken Breast (G)	£11.50	Each +2 Sides
Cumberland Sausage	£2.00	Each
Steak & Bourbon Sausage	£2.00	Each

## SEAFOOD

2x Tiger Prawns (G)	£3.00	For 2
2x Lyme Bay King Scallops (G)	£5.00	For 2
Cod Fillet 180g (GFA)	£15.00	Each +2 Sides

## ON THE SIDE

Traditional Steak Garnish (Skin-on-Chips, Portobello Mushroom & Grilled Plum Tomato) (G) (DF) (V)	£5.00
Skin-on-Chips (G) (DF) (V)	£3.50
(Please note our chips are cooked in the same oil as Fish & Gluten Containing Products)	
Scallion Mash (Mashed Potato with Leeks, Spring Onions & Chives) (G) (V)	£3.50
Dauphinoise Potatoes (V)	£3.50
Black Bacon Macaroni Cheese	£3.50
Baby Gem, Garden Herb & Pickled Cucumber Salad (G) (DF) (V)	£3.50
Rocket, Plum Tomato & Red Onion Salad (G) (DF) (V)	£3.50
Roasted Portobello Mushrooms (G) (DF) (V)	£3.50
Wilted Spinach, Garden Peas, Savoy Cabbage, Sprouting Broccoli, Roasted Carrots (G)(DFA)(V)	£3.50
Fried Cardington Egg (G) (DF) (V)	£1.50

## SAUCES

Peppercorn	£2.25
Colston Basset Stilton & Mushroom (G) (V)	£2.25
Béarnaise (G) (V)	£2.25
Garlic Butter (G) (V)	£2.25

# F O R D E S S E R T

## Plum Bakewell (C) £6.50

Plum Bakewell Tart, Almond & Caramel Ice Cream, Poached Plum, Plum Puree, Almond Brittle

## Christmas Pudding (C) £6.00

12 Month Matured Christmas Pudding, Orange Scented Custard

## Black Forest (C) £6.50

Warm Chocolate Brownie, Cherry Ice Cream, Macerated Berries, Chocolate Soil, Chantilly Cream, Chocolate Crisp

## Raspberry Ripple (GFA) (C) £6.50

Raspberry Parfait, White Chocolate Mousse, Shortbread, White Chocolate Crisp, Candy Floss, Honeycomb

## Sticky Toffee (C) £6.50

Sticky Toffee Pudding, Caramel Ice Cream, Butterscotch Sauce, Toffee Popcorn

## Ice Cream (GFA) £1.50 per scoop

Vanilla Ice Cream, Caramel Ice Cream, Banana & Butterscotch Ice Cream, Hazelnut Gelato, Lemon Sorbet, Mango & Passionfruit Sorbet

(G) Gluten Free – (GFA) Gluten Free Option Available – (V) Vegetarian

(C) Children's Option Available (Starter-£4.00, Main-£6.50, Dessert-£4.00)

## DESSERT WINES

125ml Glass

½ Bottle

Quady Winery, Essensia, Orange Muscat, *California*

£6.00

£17.00

Quady Winery, Elysium, Black Muscat, *California*

£6.00

£17.00

Noble Riesling, Saint Clair, *New Zealand*

£12.50

£36.00

## COFFEE

Filter/Decafe	£2.50
Latte	£3.00
Hot Chocolate	£3.00
Cream Floater	£3.50
Cappuccino	£3.00
Espresso	£2.00
Double Espresso	£2.50

## LIQUEUR COFFEE

Irish (Irish Whiskey)	£5.00
Parisienne (Brandy)	£5.00
Calypso (Tia Maria)	£5.00
Highland (Scotch Whisky )	£5.00
Italian (Amaretto)	£5.00
Baileys Latte	£5.00
Seville (Cointreau)	£5.00
Skye (Drambuie)	£5.00
Russian (Vodka)	£5.00
Jamaican (TiaMaria & Rum)	£5.00

## TEA

English Breakfast Tea	£2.50
Earl Grey	£2.50
Green Tea	£2.50
Peppermint	£2.50
Cranberry & Raspberry	£2.50
Camomile	£2.50

SOYA MILK AVAILABLE ON REQUEST

# BRITISH CHEESE

Please Select From The Cheeses Below Served With Bread Crostini, Pickled Apple & Apple & Chilli Chutney  
(Can Also Be Served With Gluten Free Bread)  
3 For £8.00, 5 For £11.00, Or £3.00 Each

## Barbers 1833 Vintage Cheddar

This Cheese Represents The Achievement Of 6 Generations Of Cheese Making.  
Matured For 24 Months, A Delicious Creamy Cheese With Both Savoury & Naturally Sweet Notes

## Chatel

Named After The Cornish For Cattle, This Camembert Type Cheese Is Mild & Creamy With Delicate Milky Flavours. As It Matures, The Cheese Develops A Golden Straw-Coloured Body & Velvety Texture

## Colston Basset Blue Stilton

Handmade Fine, Bark-Like Natural Rind & Ample Blue Veining.  
World Cheese Awards 'Best Blue' 'Best Stilton' & Best English Cheese'. Put Simply, The Best Stilton In The World!

## Oxford Blue

All Full Fat Semi-Soft Blue Cheese, Creamy & Sharp Clean Flavour, An English Rival To Gorgonzola & Dolcelatte

## Rosary Herb Goat's Cheese

Produced By The Moody's Near Salisbury In Wiltshire, Fresh, Creamy Soft Cheese, Light Mousse-Like Texture.  
Sprightly Lemon Taste With A Garlic & Herb Coating

## Hawes Smoked Wensleydale

From The Last Producer In The Dale. Mild, Clean, Crisp & Crumbly. Delicately & Naturally Smoked

## Stinking Bishop

Made In Gloucester From Cow's Milk & Washed With Pear Cider. This Is The English Answer To 'Epoisse',  
Creamy In Texture But Full Flavoured

## Red Devil

Silver Winner At The World Cheese Awards, Made By The Snowdonia Cheese Company,  
Red Leicester With Chillies & Crushed Black Pepper

## Caerphilly - Gorwydd

Traditionally Handmade By Trethowan's Dairy & Matured To Enhance The Lovely Full-Cream Texture With A  
Distinctive Tangy Flavour. It Has A Creamy Outer Layer Near The Rind & A Crumbly Citrus Flavoured Centre

## Mayfield Swiss

A Hand-Made Swiss-Style Cows' Milk Cheese. Made By Arthur Alsop & Nicholas Walker At Their East Sussex  
Creamery, A Fruity, Nutty Flavoured Cheese

## PORTS

	50ml	Bottle
Quady Winery, <i>California</i> , 'Starboard' Batch 88	£3.00	£35.00
Barros Late Bottle 2011 Vintage	£3.50	£45.00
Barros 10 Year Old Tawny	£4.00	
Quady Winery, <i>California</i> , 'Starboard' 1996 Vintage	£4.00	
Barros 1978 Vintage 'Colheita' (Tawny Port from a Single Vintage)	£10.00	

COGNAC & BRANDY

Leyrat Glory Extra	£29.00
Hennessy XO	£12.50
Chateaux du Tariquet Armagnac XO	£5.00
Hine Rare VSOP	£4.50
Somerset Cider Brandy 15yo	£4.50
Remy Martin VSOP	£3.80
Janneau Armagnac VSOP	£3.60
Somerset Cider Brandy 5yo	£3.00
Courvoisier VS	£2.80

R U M

Deadhead – 6yo	£5.50
Plantation XO Barbados 20 <sup>th</sup> An.	£4.50
Angostura 1919 – 8yo	£3.50
The Kraken Black Spiced	£2.70
Sailor Jerry Spiced	£2.50
Captain Morgan Spiced	£2.50
Captain Morgan Original	£2.50
Mount Gay Eclipse	£2.50

G I N

Monkey 47 Black Forest Dry	£5.20
Four Pillars Bloody Shiraz	£4.50
Williams Chase Elegant Crisp	£4.00
Hendricks	£4.00
Masons Dry Yorkshire	£4.00
Slingsby Rhubarb	£4.00
Williams Chase Pink Grapefruit	£4.00
Gin Mare	£4.00
Boutique-y Gin Spit-Roasted Pineapple	£4.00
Wrecking Coast Cornish Clotted Cream	£4.00
Hepple	£3.70
Daffy’s Small Batch Premium	£3.70
Silent Pool - Alberly Estate Surrey Hills	£3.70
Tarquin’s Handcrafted Cornish	£3.70
The Botanist Islay Dry	£3.50
Brockman’s Intensely Smooth	£3.50
Sipsmith London Dry	£3.50
Poetic License Picnic Gin	£3.50
Little Bird London Dry	£3.50
Bloom London Dry	£3.50
Pinkster (Hint of Raspberry)	£3.50
Tanqueray No. 10	£3.50
Bathtub (Ultra-Small Batch)	£3.50
Caorunn Small Batch	£3.00
Warner Edwards Elderflower	£3.00
Plymouth Sloe	£3.00
Whitley Neill London Dry	£2.70
Blackwoods 2012 Vintage Dry	£2.70
Bombay Sapphire	£2.70
Gordons	£2.50

V O D K A

Crystal Head	£4.20
Belvedere	£3.60
Grey Goose	£3.60
Chase English Oak Smoked	£3.60
Smirnoff	£2.50

W H I S K ( E ) Y

Johnnie Walker Blue Label	Blended	£15.00
Glen Scotia 18yo	Campbeltown	£7.20
Chivas Regal 18yo	Blended	£5.70
Springbank 15yo	Campbeltown	£5.50
Nikka From The Barrel	Japanese	£5.20
Lagavulin 16yo	Islay	£5.20
Dalmore 15yo	Highland	£5.20
Willett’s Pot Still Reserve	Bourbon	£5.20
Woodford Reserve	Bourbon	£5.00
Jack Daniels Single Barrel	Sour Mash	£4.60
Hakushu Distiller’s Reserve	Japanese	£4.60
Glengoyne 15yo	Highland	£4.60
Oban 14yo	Highland	£4.60
Auchentoshan Three Wood	Lowland	£4.50
Glennfiddich IPA Cask Finish NV	Speyside	£4.50
Haig Club NV	Lowland	£4.50
Glenfarclas 15yo	Highland	£4.50
Caol Ila 12yo	Islay	£4.50
Big Peat	Blended Islay	£4.00
Dalwhinnie 15yo	Highland	£4.00
Ardbeg 10yo	Islay	£4.00
The Macallan Gold NV	Highland	£4.00
The Balvenie 12yo	Speyside	£3.80
Bowmore 12yo	Islay	£3.80
The Singleton 12yo	Speyside	£3.80
Glenfiddich 12yo	Speyside	£3.80
Ledaig 10yo	Island	£3.80
Glenkinchie 12yo	Lowland	£3.80
Highland Park 12yo	Island	£3.80
Smokehead NV	Islay	£3.70
The English Whisky Co. - Classic	English	£3.70
Talisker 10yo	Island	£3.70
The Pogues – West Cork Dist.	Irish	£3.70
Knockando 12yo	Speyside	£3.70
Fettercairn Fasque NV	Highland	£3.50
The One – The Lakes Distillery	Blended	£3.50
Glenmorganie The Original 10yo	Highland	£3.30
Old Pluteney 12yo	Highland	£3.30
Jura Origin 10yo	Island	£3.30
Johnnie Walker Black Label	Blended	£3.30
Monkey Shoulder Batch 27	Blended	£3.00
Buffalo Trace	Bourbon	£3.00
Jack Daniels Honey	Sour Mash	£2.70
Jameson’s	Irish	£2.70
Famous Grouse	Blended	£2.70
Jack Daniels	Sour Mash	£2.70

L I Q U E R S

Grande Absente	£4.20
Olmecca Gold Tequila	£3.00
El Espolòn Blanco Tequila	£3.00
Sambuca	£3.00
Raspberry Sambuca	£3.00
Jägermeister	£3.00
Firefly Apple Pie Moonshine	£2.50
Archers	£2.70
Malibu	£2.70
Grand Marnier	£3.00
Drambuie	£3.00
Maple Syrup & Bourbon Liqueur	£3.30
Baileys (50ml)	£3.30
Cointreau	£3.00
Southern Comfort	£2.70
Disaronno Amaretto	£2.70
Tia Maria	£2.70

