

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

Marinated Olives (V) (DF) (G)
Large - £3.50 Small - £2.00

Crispy Whitebait £5.50 (DF)
With Tartare Sauce

Artisan Bread Selection

(V) (GFA) (DFA) (VEA- Remove Butter) For 2 £4.00 For 4 £6.00

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

Meat Board £20.00

Pulled Cross Key Farm Pork Shoulder, Steak & Bourbon Sausage, Smoked Woburn Venison, Black Pudding, Cumberland Sausage, Chicken & Bacon Terrine, Grilled Halloumi, Beef Chilli, Mini Caesar, Red Cabbage Slaw, Artisan Bread

Seafood Board £20.00

Crispy Whitebait, Trio of Smoked Fish (Salmon, Halibut, Tuna), Rollmop Herring, Smoked Haddock Scotch Egg, Salad of Watercress, Marsh Samphire, Pickled Cucumber, Beer Battered Cod Goujons, Artisan Bread, Tartare Sauce

Add King Scallops £5.00 Add Tiger Prawns £3.00

Baked Camembert £11.00 (V) (GFA)

Garlic & Rosemary Stuffed & Baked Whole Camembert, Bread Crostini, Red Onion 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

Kedgeree £8.50

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

Melon & Asparagus (GFA) (C) (V) (VEA - Remove Bocconcini) £7.50

(Add Smoked Woburn Venison +£2.00)

Grilled Honey Dew Melon, Compressed Cantaloupe Melon, Grilled Asparagus, Gazpacho Puree, Basil Marinated Mozzarella Bocconcini, Asparagus Puree, Chilli & Lime Ciabatta Croutons, Micro Basil

Chicken & Bacon (C) (GFA) (DFA) £7.50

Chicken, Bacon & Leek Terrine, Mustard Crème Fraiche, 'Piccalilli' Vegetables, Chorizo Crumb, Croutons

Beetroot £7.50

(C) (V) (VEA - Remove Goat's Cheese)

Beetroot Arancini (Fried Risotto Balls), Roasted Beetroot, Golden Beetroot Puree, Rocket, Celery & Apple Salad, Toasted Pine Nuts, Crumbled Rosary Herb Goat's Cheese, Beetroot & Balsamic Dressing

Shellfish & Cucumber (GFA) £8.50

Pan-Fried Tiger Prawns, Devonshire Crab Crème Fraiche, Compressed Cucumber, Lemon Puree, Sorrel & Cucumber Sauce, Feuille de Brick Pastry

(G) Gluten Free - (GFA) Gluten Free Option Available - (V) Vegetarian - (VE) Vegan - (VEA) Vegan Option Available

(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

FOR MAIN COURSE

“MFC” – Moulsoe Fried Chicken (GFA) (C) £16.00

Grilled Cardington Chicken Breast, Cajun-Fried Chicken Leg, Roasted New Potatoes, Grilled Corn on the Cob, Sweetcorn Puree, Grilled Shallot, Roast Chicken Jus

White Wine Recommendation Dona Paula Sauvignon Blanc – Mendoza, Argentina (175ml-£6.50, 250ml-£8.75, Btl-£26.00)

Red Wine Recommendation Wild Garden Pinotage – Western Cape, South Africa (175ml-£5.05, 250ml-£7.00, Btl-£20.00)

Sea Bass (DFA) (C) £15.50

Pan-Roasted Sea Bass Fillets, Aromatic Pearl Barley Risotto, Apricot Puree, Pomegranate, Watercress, Apple & Celery Salad, Lime Vinaigrette

White Wine Recommendation Sierra Los Andes Torrontes – Mendoza, Argentina (175ml-£6.75, 250ml-£9.25, Btl-£27.00)

Red Wine Recommendation Lucien M Bourgogne Pinot Noir – Burgundy, France (175ml-£6.50, 250ml-£8.75, Btl-£26.00)

Spiced Halloumi

(V) (VEA – Sub Halloumi for Extra Dumplings) (G) (C) £10.50

Grilled Halloumi, Spiced Puy Lentil Stew, Chickpea Dumplings, Root Vegetable Crisps, Crispy Kale, Vinaigrette

White Wine Recommendation Ondarre 'Rivallana' Rioja Blanco – Rioja, Spain (175ml-£5.05, 250ml-£7.00, Btl-£20.00)

Red Wine Recommendation San Silvestro Ottone 1 Barbera – Piemonte, Italy (175ml-£5.25, 250ml-£7.50, Btl-£22.00)

Pork (GFA) (DF) (C) £15.50

Char-Grilled Cross Key Farm Pork Loin Chop, Pulled Pork & New Potato Hash, Red Cabbage Slaw, Smoked Apple Puree, Pork & Barbecue Jus

White Wine Recommendation Berton Vineyards Foundstone Unoaked Chardonnay – South East Australia (175ml-£5.75, 250ml-£8.25, Btl-£24.00)

Red Wine Recommendation Echeverria Carmenere Reserva – Central Valley, Chile (175ml-£5.25, 250ml-£7.50, Btl-£22.00)

Beetroot

(V) (VEA – Remove Goat's Cheese) (DFA) (C) £10.50

Beetroot Arancini (Fried Risotto Balls), Roasted Beetroot, Golden Beetroot Puree, Rocket, Celery & Apple Salad, Toasted Pine Nuts, Crumbled Rosary Herb Goat's Cheese, Beetroot & Balsamic Dressing

White Wine Recommendation Swartland Winery Founders Chenin Blanc – Western Cape, South Africa (175ml-£5.25, 250ml-£7.50, Btl-£22.00)

Red Wine Recommendation Encantador Monastrell (Mourvèdre-Merlot) – Yecla Region, Spain (175ml-£5.05, 250ml-£7.00, Btl-£20.00)

Cod (C) £16.00

Herb Crusted - Pan-Roasted Cod Fillet, Chorizo Arancini, Ratatouille, Roasted Chorizo, Ribbon Courgettes, Tomato Vinaigrette

White Wine Recommendation Berton Vineyards Winemakers Reserve Viognier – Riverina, Australia (175ml-£6.75, 250ml-£9.50, Btl-£28.00)

Rosé Wine Recommendation Broken Shackle Classic Rosé – South East Australia (175ml-£4.50, 250ml-£6.25, Btl-£18.00)

Red Wine Recommendation Linaje Garsea Rioja Barrica Ribera del Duero – Spain (175ml-£6.75, 250ml-£9.50, Btl-£28.00)

Gnocchi (V) (C) £10.50

Pesto Filled Potato Gnocchi, Tomato & Red Pepper Sauce, Basil Marinated Mozzarella Bocconcini, Ribbon Courgettes, Micro Basil

White Wine Recommendation Berton Vineyards Winemakers Reserve Vermentino – South East Australia (175ml-£6.50, 250ml-£8.75, Btl-£26.00)

Red Wine Recommendation Calico Mane Zinfandel – Bear Creek, California, USA (175ml-£5.75, 250ml-£8.25 Btl-£24.00)

ON THE SIDE

Skin-on-Chips	(G) (DF) (V)	£3.50
Crushed New Potatoes with Garden Herbs	(G) (DF) (V)	£3.50
Dauphinoise Potatoes	(V)	£3.50
Black Bacon Macaroni Cheese		£3.50
Baby Gem, Garden Herb & Pickled Cucumber Salad	(G) (DF) (VE)	£3.50
Rocket, Plum Tomato & Red Onion Salad	(G) (DF) (VE)	£3.50
Roasted Portobello Mushrooms	(G) (DF) (VE)	£3.50
Wilted Spinach, Garden Peas, Kale, Savoy Cabbage	(G) (DFA)	£3.50
Sprouting Broccoli, Roasted Carrots	(VEA)	

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

THE COUNTER & GRILL

Please Be Aware The Counter Is Only Available For Inside Diners.
For Outside Dining Please See 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)	£8.50	Per 100g/3.57oz
Sirloin (G)	£9.50	Per 100g/3.57oz
Ribeye (G)	£10.00	Per 100g/3.57oz
Fillet (G)	£12.50	Per 100g/3.57oz
Bourbon Marinated Sirloin	£10.00	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 MEATS & EXTRAS

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
Grilled Halloumi Cheese (G) (V)	£3.00	

SEAFOOD

Tiger Prawns (G)	£3.00	
King Scallops (G)	£5.00	
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
Crushed New Potatoes with Aromatic Herbs (G) (DF) (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, Kale, 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

Strawberry Pimm's (GFA) £6.50

Strawberry Posset, Pimm's & Lemonade Jelly, Cucumber & Mint Granita, Orange, Strawberry, Lemon Sherbet Shortbread

Cherry Mille - Feuille (C) £6.50

Layered Puff Pastry, Kirsch Chantilly Cream, Cherry Ice cream, Cherry Sherbet, Maple Granola Crumb, Cherry Puree

Chocolate & Hazelnut (C) £6.50

Chocolate & Hazelnut Cheesecake, Hazelnut Brittle, Blood Orange Puree, Hazelnut Sauce

Raspberry Ripple (G) (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 (G) £1.50 per scoop

Vanilla Ice Cream, Caramel Ice Cream, Coconut Ice Cream, Pistachio Ice Cream, Cherry Ice Cream, Almond & Butterscotch Ice cream, 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, <i>California</i>	£6.00	£17.00
Quady Winery, Elysium, Black Muscat, <i>California</i>	£6.00	£17.00
Noble Riesling, Saint Clair, <i>New Zealand</i>	£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 & Onion 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

Yorkshire Wensleydale with Cranberries

Creamy, Crumbly & Full Of Flavour, Carefully Combined With The Delicate Fruity Succulence Of Pure, Sweet Cranberries. An Original Creation From The Wensleydale Creamery

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

Lord London

Made By Alsop & Walker, A Semi-Soft Bell Shaped Cheese, Clean Citrus Tasting With A Natural Creaminess.
Edible Skin With A Light White Dusting, Made From Pasteurised Cow's Milk.

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	

Leyrat Glory Extra	£29.00	Johnnie Walker Blue Label	Blended	£15.00
Hennessy XO	£12.50	Glen Scotia 18yo	Campbeltown	£7.20
Chateaux du Tariquet Armagnac XO	£5.00	Chivas Regal 18yo	Blended	£5.70
Hine Rare VSOP	£4.50	Springbank 15yo	Campbeltown	£5.50
Somerset Cider Brandy 15yo	£4.50	Nikka From The Barrel	Japanese	£5.20
Remy Martin VSOP	£3.80	Lagavulin 16yo	Islay	£5.20
Janneau Armagnac VSOP	£3.60	Dalmore 15yo	Highland	£5.20
Somerset Cider Brandy 5yo	£3.00	Willett's Pot Still Reserve	Bourbon	£5.20
Courvoisier VS	£2.80	Woodford Reserve	Bourbon	£5.00
		Jack Daniels Single Barrel	Sour Mash	£4.60
R U M		Hakushu Distiller's Reserve	Japanese	£4.60
Deadhead – 6yo	£5.50	Glengoyne 15yo	Highland	£4.60
Plantation XO Barbados 20 th An.	£4.50	Oban 14yo	Highland	£4.60
Angostura 1919 – 8yo	£3.50	Auchentoshan Three Wood	Lowland	£4.50
The Kraken Black Spiced	£2.70	Glennfiddich IPA Cask Finish NV	Speyside	£4.50
Peaky Blinder Black Spiced	£2.50	Haig Club NV	Lowland	£4.50
Sailor Jerry Spiced	£2.50	Glenfarclas 15yo	Highland	£4.50
Captain Morgan Spiced	£2.50	Caol Ila 12yo	Islay	£4.50
Captain Morgan Original	£2.50	Big Peat	Blended Islay	£4.00
Mount Gay Eclipse	£2.50	Dalwhinnie 15yo	Highland	£4.00
		Ardbeg 10yo	Islay	£4.00
G I N		The Macallan Gold NV	Highland	£4.00
Monkey 47 Black Forest Dry	£5.20	The Balvenie 12yo	Speyside	£3.80
Handmade Gin Company – Bakewell Gin	£4.50	Bowmore 12yo	Islay	£3.80
Audemus Pink Pepper	£4.50	The Singleton 12yo	Speyside	£3.80
Four Pillars Bloody Shiraz	£4.50	Glenfiddich 12yo	Speyside	£3.80
Masons Peppered Pear Edition	£4.00	Ledaig 10yo	Island	£3.80
Williams Chase Elegant Crisp	£4.00	Glenkinchie 12yo	Lowland	£3.80
Hendricks	£4.00	Highland Park 12yo	Island	£3.80
Masons Dry Yorkshire	£4.00	Smokehead NV	Islay	£3.70
Slingsby Rhubarb	£4.00	The English Whisky Co. - Classic	English	£3.70
Williams Chase Pink Grapefruit	£4.00	Talisker 10yo	Island	£3.70
Gin Mare	£4.00	The Pogues – West Cork Dist.	Irish	£3.70
Boutique-y Gin Spit-Roasted Pineapple	£4.00	Knockando 12yo	Speyside	£3.70
Wrecking Coast Cornish Clotted Cream	£4.00	Fettercairn Fasque NV	Highland	£3.50
Daffy's Small Batch Premium	£3.70	The One – The Lakes Distillery	Blended	£3.50
Silent Pool - Alberly Estate Surrey Hills	£3.70	Glenmorganie The Original 10yo	Highland	£3.30
Tarquin's Handcrafted Cornish	£3.70	Old Pluteney 12yo	Highland	£3.30
Sipsmith Lemon Drizzle	£3.70	Jura Origin 10yo	Island	£3.30
The Botanist Islay Dry	£3.50	Johnnie Walker Black Label	Blended	£3.30
Brockman's Intensely Smooth	£3.50	Monkey Shoulder Batch 27	Blended	£3.00
Sipsmith London Dry	£3.50	Buffalo Trace	Bourbon	£3.00
Poetic License Picnic Gin	£3.50	Jack Daniels Honey	Sour Mash	£2.70
Little Bird London Dry	£3.50	Jameson's	Irish	£2.70
Bloom London Dry	£3.50	Famous Grouse	Blended	£2.70
Pinkster (Hint of Raspberry)	£3.50	Jack Daniels	Sour Mash	£2.70
Tanqueray No. 10	£3.50			
Bathtub (Ultra-Small Batch)	£3.50	L I Q U E R S		
Aber Falls Orange Marmalade	£3.00	Grande Absente	£4.20	
Caorunn Small Batch	£3.00	Olmecca Gold Tequila	£3.00	
Warner Edwards Elderflower	£3.00	El Espolòn Blanco Tequila	£3.00	
Plymouth Sloe	£3.00	Sambuca	£3.00	
Whitley Neill London Dry	£2.70	Raspberry Sambuca	£3.00	
Blackwoods 2012 Vintage Dry	£2.70	Jägermeister	£3.00	
Gordons Pink (Raspberry & Strawberry)	£2.70	Firefly Apple Pie Moonshine	£2.50	
Poetic License Apple & Salted Caramel	£2.50	Archers	£2.70	
Peaky Blinder Spiced Dry Gin	£2.50	Malibu	£2.70	
Gordons	£2.50	Grand Marnier	£3.00	
		Drambuie	£3.00	
V O D K A		Maple Syrup & Bourbon Liqueur	£3.30	
Crystal Head	£4.20	Baileys (50ml)	£3.30	
Belvedere	£3.60	Cointreau	£3.00	
Grey Goose	£3.60	Southern Comfort	£2.70	
Chase English Oak Smoked	£3.60	Disaronno Amaretto	£2.70	
Smirnoff	£2.50	Tia Maria	£2.70	