

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** (VE) (DF) (G)  
Large - £3.90      Small - £2.00

**Crispy Whitebait** £5.50 (DF)  
With Tartare Sauce

**Bourbon Glazed Chicken Wings** £6.00 (DF)  
With Asian Slaw

**Sausage Selection** £10.00  
Cumberland, Steak & Bourbon, Butcher's Guest (See 'Hymn' Board or Counter for Today's Guest),  
Red Onion Chutney, Apple Puree, Tomato & Red Pepper Relish

**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 & Cheese Board** £20.00  
Pulled Cross Key Farm Pork Shoulder, Butcher's Sausage, Grilled Halloumi,  
Bourbon Glazed Chicken Wings, Colston Basset Blue Stilton, Beef Chilli, Chorizo, Chatel (Cornish Brie),  
Mozzarella Bocconcini, Olive & Rocket Salad, Asian 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, Samphire, Pickled Cucumber & Herb Oil,  
Beer Battered Cod Goujons, Artisan Bread, Tartare Sauce

Add King Scallops £5.00      Add Garlic & Herb Tiger Prawn Skewer £3.50

**Baked Camembert** £11.50 (V) (GFA)  
Garlic & Rosemary Stuffed & Baked Whole Camembert, Bread Crostini,  
Red Onion Chutney, Pickled Apple

## T O S T A R T

**Duck & Orange** (GFA) £8.00  
Duck Liver Parfait, Smoked Duck, Blood Orange Puree, Orange Marmalade, Hazelnut Crumb, Toasted Brioche

**Caprese** £7.50 (GFA) (C) (V)  
Heirloom Tomatoes, Mozzarella Bocconcini, Semi Dried Cherry Tomatoes, Cornflake Granola,  
Pickled Cherry Tomatoes, Radish, Tomato Crisps, Rocket Pesto, Thai Basil

**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

**Beetroot** £7.50  
(C) (V) (DFA) (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

**Mackerel** (GFA) (C) (DFA) £7.50  
In-house Hot Smoked Mackerel Fillet, Compressed Cucumber, Lemon Puree, Horseradish Cream, Beetroot Carpaccio,  
Pickled Cauliflower, Herb Oil

(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

## Wild Garlic Chicken (C) (GFA) £15.50

Pan-Roasted Wild Garlic Stuffed Chicken Breast, Lyonnaise Potatoes, Grilled English Asparagus, Wild Garlic & Tarragon Puree, Grilled Chicory, Crispy Shallots, Roasting Jus

*White Wine Recommendation Chapel Down Flint Dry – Tenterden, Kent, England (175ml-£6.75, 250ml-£9.50, Btl-£28.00)*

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

## Sea Bass (G) (DFA) (C) £15.00

Pan-Roasted Sea Bass Fillets, Green Curry, Fragrant Sticky Rice, Mangetout, Red Pepper, Coriander, Red Chilli

*White Wine Recommendation El Camino Torrontes Sauvignon Blanc – Argentina (175ml-£5.50, 250ml-£7.75, Btl-£23.00)*

*Red Wine Recommendation Sacchetto Pinot Noir – Venetie, Italy (175ml-£6.75, 250ml-£9.50, Btl-£28.00)*

## Spiced Halloumi

(V) (VEA – Sub Halloumi for Extra Dumplings) (GFA) (C) £12.50

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

*White Wine Recommendation Thiasos PGI Roditis-Moschofilero – Peloponnese, Greece (175ml-£4.50, 250ml-£6.25, Btl-£18.00)*

*Red Wine Recommendation San Silvestro Ottone 1 Barbera – Piemonte, Italy (175ml-£5.75, 250ml-£8.25, Btl-£24.00)*

## Lamb (G) £16.00

Park Farm Lamb Barnsley Chop, Pommes Anna, Sprouting Broccoli, Garden Peas, Pea & Mint Puree, Lamb Jus

*White Wine Recommendation Wild Garden Chenin Blanc – Western Cape, South Africa (175ml-£5.05, 250ml-£7.00, Btl-£20.00)*

*Red Wine Recommendation San Marzano "il Pumo" Primitivo – Salento, Italy (175ml-£6.50, 250ml-£8.75 Btl-£26.00)*

## Beetroot

(V) (VEA – Remove Goat's Cheese) (DFA) (C) £12.50

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 Wild Garden Founders Chenin Blanc – Western Cape, South Africa (175ml-£5.05, 250ml-£7.00, Btl-£20.00)*

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

## Pork (DFA) (C) £14.50

Grilled Cross Keys Farm Pork Ribeye, Pulled Pork & New Potato Hash, Slaw, Grilled Chicory, Barbecue & Pork Jus

*White Wine Recommendation Saddle Creek Semillon Chardonnay – Australia (175ml-£5.05, 250ml-£7.00, Btl-£20.00)*

*Red Wine Recommendation Sacchetto Pinot Noir – Venetie, Italy (175ml-£6.75, 250ml-£9.50, Btl-£28.00)*

## Cullen Skink (GFA)(C) £16.00

*(Inspired By A Traditional Soup From Moray, North-East Scotland)*

Pan-Roasted Cod Fillet, Pommes Anna, Garden Peas, Sautéed Baby Gem Lettuce, Bacon, Smoked Haddock & Leek Velouté, Charred Leeks, Samphire

*White Wine Recommendation Bishop's Leap Sauvignon Blanc (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 Hugonell Joven Rioja - Spain (175ml-£5.75, 250ml-£8.20, Btl-£24.00)*

## Gnocchi (V) (C) £12.50

Ricotta Filled Potato Gnocchi, Tomato Arrabbiata Sauce, Rocket Pesto, Mozzarella Bocconcini, Basil

*White Wine Recommendation Novita Pinot Grigio – Umbria, Italy (175ml-5.75, 250ml-£8.25, Btl-£24.00)*

*Red Wine Recommendation San Silvestro Ottone 1 Barbera – Piemonte, Italy (175ml-£5.75, 250ml-£8.25, Btl-£24.00)*

# ON THE SIDE

Skin-on-Chips	(GFA)(DF)(V)	£3.50
Herb Crushed New Potatoes	(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)	
Sprouting Broccoli, Roasted Carrots	(VEA)	£3.50

# THE COUNTER & GRILL

Please Be Aware The Counter Is Only Available For Inside Diners  
For Outside Dining Please See The 'British Classics' Menu  
Where Our Steaks Are Priced Per Ounce

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)	£9.00	Per 100g/3.57oz
Sirloin (G)	£9.50	Per 100g/3.57oz
Ribeye (G)	£11.00	Per 100g/3.57oz
Fillet (G)	£13.50	Per 100g/3.57oz
Bourbon Marinated Sirloin	£11.00	Per 100g/3.57oz

### Make it a Mixed Grill £6.50

Add; Half Cardington Chicken Breast, Steak & Bourbon Sausage, Black Pudding, Fried Egg

## STEAKS CAN BE CUT TO A MINIMUM OF 170G / 6 OZ

CHOOSE ONE FREE SIDE OR SAUCE PER 100g OF STEAK ORDERED

(Cheapest Side Free)

TRADITIONAL STEAK GARNISH COUNTS AS TWO SIDES

## OTHER MEATS & EXTRAS

Cardington Chicken Breast	£12.50	Each +2 Sides
BBQ & Maple Cross Keys Farm Pork Ribeye	£12.50	Each +2 Sides
Cumberland Sausage	£2.00	Each
Steak & Bourbon Sausage	£2.00	Each
Butcher's Guest Sausage (See 'Hymn' Board or Counter for Today's Guest)	£2.00	
Grilled Halloumi Cheese (G) (V)	£3.00	
Fried Egg (G) (DF) (V)	£1.50	

## SEAFOOD

Garlic & Herb Tiger Prawn Skewer (G) (DF)	£3.50	
King Scallops (G)	£5.00	
Cod Fillet	£15.00	Each +2 Sides
Sea Bass Fillets	£15.00	Each +2 Sides

## ON THE SIDE

Traditional Steak Garnish (Skin-on-Chips, Portobello Mushroom & Grilled Plum Tomato) (GFA) (DF) (V)	£5.00
Skin-on-Chips (GFA) (DF) (V)	£3.50
Herb Crushed Potatoes (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

## 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

## Apple & Blackberry (GFA) (C) £6.50

Baked Braeburn Apple & Cinnamon Terrine, Macerated Blackberries, Oat Crumble, Blackberry Puree, Vanilla Custard, Almond Puree, Compressed Apple

## Banana & Custard (GFA) £6.50

Vanilla Crème Brulée, Rum & Raisin Ice Cream, Bruléed Banana, Peanut Butter Mousse, Honeycomb, Shortbread

## 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 (GFA) £1.50 per scoop

Vanilla Ice Cream, Caramel Ice Cream, Double Chocolate Chip Ice Cream, Rum & Raisin 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, *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

Americano/Decafe £2.50

Latte £3.00

Hot Chocolate £3.00

Black Forest Hot Chocolate £4.50

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 (Tia Maria & 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

Add a shot of Caramel, Vanilla, Hazelnut,  
Cinnamon or Gingerbread +£1.00

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 2013 Vintage	£3.50	£45.00
Barros 10 Year Old Tawny	£4.00	
Barros 1995 Vintage	£7.00	
Barros 1978 Vintage 'Colheita' (Tawny Port from a Single Vintage)	£10.00	

COGNAC & BRANDY

WHISK(E)Y

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
Remy Martin VSOP	£3.80	Nikka From The Barrel	Japanese	£5.20
Janneau Armagnac VSOP	£3.60	Lagavulin 16yo	Islay	£5.20
Courvoisier VS	£2.90	Dalmore 15yo	Highland	£5.20
		Woodford Reserve	Bourbon	£5.00
R U M		Jack Daniels Single Barrel	Sour Mash	£4.60
Deadhead – 6yo	£5.50	Hakushu Distiller's Reserve	Japanese	£4.60
Plantation XO Barbados 20 <sup>th</sup> An.	£4.50	Glengoyne 15yo	Highland	£4.60
Jamaica Cove Black Pineapple	£3.50	Oban 14yo	Highland	£4.60
Angostura 1919 – 8yo	£3.50	Auchentoshan Three Wood	Lowland	£4.50
The Kraken Black Spiced	£2.90	Glennfiddich IPA Cask Finish NV	Speyside	£4.50
Peaky Blinder Black Spiced	£2.70	Haig Club NV	Lowland	£4.50
Captain Morgan Spiced	£2.70	Glenfarclas 15yo	Highland	£4.50
Captain Morgan Original	£2.70	Caol Ila 12yo	Islay	£4.50
Mount Gay Eclipse	£2.70	Big Peat	Blended Islay	£4.00
		Dalwhinnie 15yo	Highland	£4.00
G I N		Ardbeg 10yo	Islay	£4.00
Monkey 47 Black Forest Dry	£6.50	The Macallan Gold NV	Highland	£4.00
Tom Cloudy Mango	£4.75	The Balvenie 12yo	Speyside	£3.80
Audemus Pink Pepper	£4.75	Bowmore 12yo	Islay	£3.80
Gin Ting–Passionfruit,Mango,Eldeflower	£4.75	The Singleton 12yo	Speyside	£3.80
Chapel Down Pinot Noir Rosé Gin	£4.50	Glenfiddich 12yo	Speyside	£3.80
Chapel Down Bacchus Gin	£4.50	Ledaig 10yo	Island	£3.80
Roku	£4.50	Glenkinchie 12yo	Lowland	£3.80
Willow Tree (Local Bedfordshire Gin)	£4.50	Highland Park 12yo	Island	£3.80
Masons Peppered Pear Edition	£4.50	Smokehead NV	Islay	£3.70
Williams Chase Elegant Crisp	£4.50	The English Whisky Co. - Classic	English	£3.70
Sipsmith Lemon Drizzle	£4.50	Talisker 10yo	Island	£3.70
Masons Dry Yorkshire	£4.50	Laphroaig 10yo	Islay	£3.70
Slingsby Rhubarb	£4.50	The Pogues – West Cork Dist.	Irish	£3.70
Williams Chase Pink Grapefruit	£4.50	Monkey Shoulder – Smokey Monkey	Blended	£3.50
Gin Mare	£4.50	Fettercairn Fasque NV	Highland	£3.50
Boutique-y Gin Spit-Roasted Pineapple	£4.50	The One – The Lakes Distillery	Blended	£3.50
Wrecking Coast Cornish Clotted Cream	£4.50	Glenmorganie The Original10yo	Highland	£3.30
Solway Bakewell	£4.00	Old Pluteney 12yo	Highland	£3.30
Hendricks	£4.00	Jura Origin 10yo	Island	£3.30
Daffy's Small Batch Premium	£4.00	Monkey Shoulder Batch 27	Blended	£3.00
Silent Pool - Alberly Estate Surrey Hills	£4.00	Buffalo Trace	Bourbon	£3.00
Tarquin's Handcrafted Cornish	£4.00	Jack Daniels Honey	Sour Mash	£2.70
Poetic License Apple & Salted Caramel	£3.80	Jameson's	Irish	£2.70
Solway Sticky Toffee	£3.80			
The Botanist Islay Dry	£3.80	L I Q U E R S		
Brockman's Intensely Smooth	£3.80	Grande Absente	£4.20	
Poetic License Picnic Gin	£3.80	Olmecca Gold Tequila	£3.00	
Little Bird London Dry	£3.80	El Espolòn Blanco Tequila	£3.00	
Bloom London Dry	£3.80	Sambuca	£3.00	
Pinkster (Hint of Raspberry)	£3.80	Jägermeister	£3.00	
Tanqueray No. 10	£3.80	Archers	£2.70	
Bathtub (Ultra-Small Batch)	£3.80	Malibu	£2.70	
Aber Falls Orange Marmalade	£3.50	Grand Marnier	£3.00	
Caorunn Small Batch	£3.50	Drambuie	£3.00	
Warner Edwards Elderflower	£3.50	Maple Syrup & Bourbon Liqueur	£3.30	
Bombay Sapphire	£2.90	Baileys (50ml)	£3.30	
Gordons Pink (Raspberry & Strawberry)	£2.90	Cointreau	£3.00	
Peaky Blinder Spiced Dry Gin	£2.90	Southern Comfort	£2.70	
Gordons	£2.70	Disaronno Amaretto	£2.70	
		Tia Maria	£2.70	
V O D K A		Tia Maria	£2.70	
Crystal Head	£4.20			
Belvedere	£3.60			
Grey Goose	£3.60			
Smirnoff	£2.70			

