

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 & Cheese Board £20.00

Pulled Cross Key Farm Pork Shoulder, Steak & Bourbon Sausage, Smoked Woburn Venison, Grilled Halloumi, Colston Basset Blue Stilton, Beef Chilli, Chorizo, Chatel (Cornish Brie), Mini Caesar Salad, Red Onion Chutney, 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, Beer Battered Cod Goujons, Artisan Bread, Tartare Sauce

Add King Scallops £5.00 Add Tiger Prawns £3.00

Baked Camembert £11.50 (V) (GFA)

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

TO START

Duck & Orange (GFA) £7.50

Duck Liver Parfait, Smoked Duck, Blood Orange Puree, Orange Marmalade, Hazelnut Crumb, Toasted Brioche

Spiced Root Vegetable Soup £6.50 (G) (C) (V)

With Parsnip Bhajis, Root Vegetable Crisps, Curry Oil

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

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

Prawn Cocktail (GFA) (C) (DFA) £8.00

Pan Fried Tiger Prawns, Shrimp Cocktail, Baby Gem Lettuce, Cucumber-Tomato-Red Onion Salsa, Marie Rose Dressing, Shrimp Popcorn

(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

East Coast Chicken (C) £15.50

Roasted Chicken Supreme, Crispy Spiced Chicken Leg, Pommes Anna, Roasted Pumpkin, Tenderstem Broccoli, Roasted Carrots, Savoy Cabbage, Butternut Squash Puree, Maple Glazed Bacon, Roasting Jus

White Wine Recommendation Chapel Down Flint Dry – Tenterden, Kent, England (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) £16.00

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

White Wine Recommendation El Camino Torrontes Sauvignon Blanc – Argentina (175ml-£5.25, 250ml-£7.50, Btl-£22.00)
Red Wine Recommendation Sachetto Pinot Noir – Venetie, Italy (175ml-£5.75, 250ml-£8.25, Btl-£24.00)

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) (DFA) (C) £15.50

Roasted Cross Key Farm Pork Loin Chop, Pulled Pork & Potato Hash, Black Pudding, Savoy Cabbage & Bacon Smoked Apple Puree, Mulled Cider & Pork Jus

White Wine Recommendation Terre du Soleil Chardonnay – Languedoc, France (175ml-£5.05, 250ml-£7.00, Btl-£20.00)
Red Wine Recommendation Thiasos PGI Agiorgitiko – Peloponnese, Greece (175ml-£4.50, 250ml-£6.25, Btl-£18.00)

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)

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 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

Mushroom & Ricotta Filled Potato Gnocchi, Pan-Fried Wild Mushrooms, Mushroom & Truffle Sauce, Rocket, Toasted Walnuts

White Wine Recommendation Berton Vineyards Winemakers Reserve Vermentino – South East Australia (175ml-£6.50, 250ml-£8.75, Btl-£26.00)
Red Wine Recommendation San Marzano "il Pumo" Primitivo – Salento, Italy (175ml-£5.25, 250ml-£7.50 Btl-£22.00)

ON THE SIDE

Skin-on-Chips	(G) (DF) (V)	£3.50
Caramelised Red Onion Mash	(G) (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)	

(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)

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

Make it a Mixed Grill

Add; Half Cardington Chicken Breast, Steak & Bourbon Sausage, Black Pudding, Fried Egg
£6.50

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
Caramelised Red Onion Mash (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, Kale, Savoy Cabbage, Sprouting Broccoli, Roasted Carrots (G)(DFA)(V)	£3.50
Fried 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

FOR DESSERT

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) (C) £6.50

Set Vanilla Custard, Bruléed Bananas, Banoffee Puree, Rum & Raisin Ice Cream, Shortbread, Peanut Butter Mousse, Rum Soaked Raisins.

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, Double Chocolate Chip Ice Cream, Cherry 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, <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

TEA

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

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	

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 th An.	£4.50
Angostura 1919 – 8yo	£3.50
The Kraken Black Spiced	£2.70
Peaky Blinder Black Spiced	£2.50
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
Handmade Gin Company – Bakewell Gin	£4.50
Audemus Pink Pepper	£4.50
Four Pillars Bloody Shiraz	£4.50
Masons Peppered Pear Edition	£4.00
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
Daffy’s Small Batch Premium	£3.70
Silent Pool - Alberly Estate Surrey Hills	£3.70
Tarquin’s Handcrafted Cornish	£3.70
Sipsmith Lemon Drizzle	£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
Aber Falls Orange Marmalade	£3.00
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
Gordons Pink (Raspberry & Strawberry)	£2.70
Poetic License Apple & Salted Caramel	£2.50
Peaky Blinder Spiced Dry Gin	£2.50
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
Glen Scotia 18yo
Chivas Regal 18yo
Springbank 15yo
Nikka From The Barrel
Lagavulin 16yo
Dalmore 15yo
Willett’s Pot Still Reserve
Woodford Reserve
Jack Daniels Single Barrel
Hakushu Distiller’s Reserve
Glengoyne 15yo
Oban 14yo
Auchentoshan Three Wood
Glennfiddich IPA Cask Finish NV
Haig Club NV
Glenfarclas 15yo
Caol Ila 12yo
Big Peat
Dalwhinnie 15yo
Ardbeg 10yo
The Macallan Gold NV
The Balvenie 12yo
Bowmore 12yo
The Singleton 12yo
Glenfiddich 12yo
Ledaig 10yo
Glenkinchie 12yo
Highland Park 12yo
Smokehead NV
The English Whisky Co. - Classic
Talisker 10yo
The Pogues – West Cork Dist.
Knockando 12yo
Fettercairn Fasque NV
The One – The Lakes Distillery
Glenmorganie The Original 10yo
Old Plutoney 12yo
Jura Origin 10yo
Johnnie Walker Black Label
Monkey Shoulder Batch 27
Buffalo Trace
Jack Daniels Honey
Jameson’s
Famous Grouse
Jack Daniels

L I Q U E R S

Grande Absente	£4.20
Olmeca 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

Blended	£15.00
Campbeltown	£7.20
Blended	£5.70
Campbeltown	£5.50
Japanese	£5.20
Islay	£5.20
Highland	£5.20
Bourbon	£5.20
Bourbon	£5.00
Sour Mash	£4.60
Japanese	£4.60
Highland	£4.60
Highland	£4.60
Lowland	£4.50
Speyside	£4.50
Lowland	£4.50
Highland	£4.50
Islay	£4.50
Blended Islay	£4.00
Highland	£4.00
Islay	£4.00
Highland	£4.00
Speyside	£3.80
Islay	£3.80
Speyside	£3.80
Speyside	£3.80
Island	£3.80
Lowland	£3.80
Island	£3.80
Islay	£3.70
English	£3.70
Island	£3.70
Irish	£3.70
Speyside	£3.70
Highland	£3.50
Blended	£3.50
Highland	£3.30
Highland	£3.30
Island	£3.30
Blended	£3.30
Blended	£3.00
Bourbon	£3.00
Sour Mash	£2.70
Irish	£2.70
Blended	£2.70
Sour Mash	£2.70

