

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

Buffalo & Honey Glazed Chicken Wings £6.00 (DFA)
With Tarragon Crème Fraiche

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, Grilled Halloumi,
Buffalo & Honey Glazed Chicken Wings, Colston Basset Blue Stilton, Beef Chilli, Smoked Chicken,
Chatel (Cornish Brie), Mini Caesar Salad, Tomato & Red Pepper Relish, 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

Paté

 (GFA) £7.50

Chicken Liver Parfait, Smoked Chicken, Toasted Brioche, Onion Petals, Herb Crumb,
Caramelised Red Onion Puree, Crispy Bacon

Spiced Butternut Squash Soup

 (G) (DF) (C) (VE) £6.50

With Chickpea Dumplings, Root Vegetable Crisps, Herb Oil

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

Mushrooms on Toast

 (GFA) (C) (DFA) (V) £7.50

Pan-Fried Wild mushrooms, Mushroom Duxelle, Toasted Ciabatta, Tarragon Crème Fraiche, Truffle Oil

Mackerel

 (GFA) (C) (DFA) £7.50

In-house Hot Smoked Mackerel Fillet, Roasted Beetroot, Mackerel Rillettes, Beetroot Carpaccio,
Horseradish Cream, Multigrain Toasts

(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

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

Chick en (C)(GFA) £15.50

Roasted Cardington Chicken Breast, Confit Chicken Wing, Fondant Potato, Sweetcorn Puree, Ale Braised Chicory, Onion Petals, Chicken Jus

White Wine Recommendation Chapel Down Flint Dry – Tenterden, Kent, England (175ml-£6.75, 250ml-£9.50, Btl-£28.00)
Red Wine Recommendation Sacchetto Pinot Noir – Venezie, Italy (175ml-£6.75, 250ml-£9.50, Btl-£28.00)

Sea Bass (G)(DFA)(C) £15.50

Pan-Roasted Sea Bass Fillets, Shellfish & Puy Lentil Stew, Roasted Cauliflower, Grilled Tenderstem, Samphire, Tarragon Cream

White Wine Recommendation Chapel Down Flint Dry – Kent, England (175ml-£6.75, 250ml-£9.50, Btl-£28.00)
Red Wine Recommendation Sacchetto Pinot Noir – Venezie, Italy (175ml-£6.75, 250ml-£9.50, Btl-£28.00)

Halloumi & Beetroot

(V)(VEA – Sub Halloumi for Extra Beetroot)(C)(DFA) £12.50

Grilled Halloumi, Pearl Barley & Beetroot Risotto, Roasted Beetroot, Root Vegetable Crisps, Beetroot Reduction

White Wine Recommendation Thiasos PGI Roditis-Moschofilero – Peloponnese, Greece (175ml-£4.50, 250ml-£6.25, Btl-£18.00)
Red Wine Recommendation Encantador Monastrell (Mourvedre-Merlot) – Yecla Region, Spain (175ml-£5.05, 250ml-£7.00, Btl-£20.00)

Lamb (G) £16.50

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)

Pork (DFA)(GFA)(C) £15.00

Grilled Cross Keys Farm Pork Ribeye, Black Pudding Mash, Savoy Cabbage & Bacon, Smoked Apple Puree, Bacon Crisp, Apple Jelly, 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 – Venezie, Italy (175ml-£6.75, 250ml-£9.50, Btl-£28.00)

Cullen Skink (GFA)(C) £16.50

(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 Chapel Down Flint Dry – Tenterden, Kent, England (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, Crumbled Rosary Herb Goat's Cheese, Rocket Pesto, Toasted Pumpkin Seeds

White Wine Recommendation Novita Pinot Grigio – Umbria, Italy (175ml-£5.75, 250ml-£8.25, Btl-£24.00)
Red Wine Recommendation San Marzano “il Pumo” Primitivo – Salento, Italy (175ml-£6.50, 250ml-£8.75 Btl-£26.00)

O N T H E S I D E

Skin-on-Chips (GFA)(DF)(V)	£3.50
Caramelised Red Onion Mashed Potato (G)(V)	£3.50
Dauphinoise Potatoes (V)	£3.50
Black Bacon Cauliflower Cheese	£3.50
Maple Roasted Root Vegetables (G)(V)	£3.50
Mixed Salad Leaves, Semi Dried Tomatoes, Red Onion, Baby Spinach, Pecorino, Micro Herbs, (G)(DFA)(V)	£3.50
Roasted Field Mushrooms (G)(DF)(V)	£3.50
Cavolo Nero, Savoy Cabbage, Garden Peas, Bone Marrow Butter (G)(DFA)(VA)	£3.50

(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

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.

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 Cross Keys Farm Pork Ribeye, 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
Cross Keys Farm Pork Ribeye	£12.50	Each +2 Sides
Park Farm Lamb Barnsley Chop	£15.00	Each +2 Sides
2 Bone Welsh Lamb Rack	£6.50	Each
Cumberland Sausage	£2.00	Each
Steak & Bourbon Sausage	£2.00	Each
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 (GFA)	£15.00	Each +2 Sides
Sea Bass Fillets (GFA)	£15.00	Each +2 Sides

ON THE SIDE

Traditional Steak Garnish (Skin-on-Chips, Field Mushroom & Roasted Tomato) (GFA) (DF) (V)	£5.00
Skin-on-Chips (GFA) (DF) (V)	£3.50
Caramelised Red Onion Mashed Potato (G) (V)	£3.50
Dauphinoise Potatoes (V)	£3.50
Black Bacon Cauliflower Cheese	£3.50
Maple Roasted Root Vegetables (G)(V)	£3.50
Mixed Salad Leaves, Semi Dried Tomatoes, Red Onion, Baby Spinach, Pecorino, Micro Herbs, (G) (DFA) (V)	£3.50
Roasted Field Mushrooms (G) (DF) (V)	£3.50
Cavolo Nero, Savoy Cabbage, Garden Peas, Bone Marrow Butter (G)(DFA)(VA)	£3.50

SAUCES

Trio of Peppercorn (G)	£2.25
Colston Basset Stilton & Pancetta (G)	£2.25
Béarnaise (V)	£2.25
Confit Garlic & Rosemary Butter (G) (V)	£2.25

New
Dry Aged
Bedfordshire
Beef
Sharing Steaks

Please See Counter
Or Specials Clipboards
For Details

F O R D E S S E R T

L e m o n M e r i n g u e (GFA) £6.75

Lemon Mousse, Yoghurt Sorbet, Meringue, Shortbread Crumb, Brandy Snap, Lemon Sherbet, Blackcurrant Puree

B a n a n a & C u s t a r d (GFA) £6.75

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

B l a c k F o r e s t £6.75

Black Forest "Gateau", Winter Berries, Cherry Ice Cream, Cherry Liqueur Syrup, Morello Cherries

R a s p b e r r y R i p p l e (G) (C) £6.75

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

S t i c k y T o f f e e (C) £6.75

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

I c e C r e a m (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 – (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

D E S S E R T W I N E S

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

C O F F E E

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

T E A

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

L I Q U E U R C O F F E E

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

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

Leyrat Glory Extra	£29.00
Hennessy XO	£12.50
Chateaux du Tariquet Armagnac XO	£5.00
Hine Rare VSOP	£4.50
Remy Martin VSOP	£3.80
Janneau Armagnac VSOP	£3.60
Courvoisier VS	£2.90

R U M

Deadhead – 6yo	£5.50
Jamaica Cove Black Pineapple	£3.50
Angostura 1919 – 8yo	£3.50
The Kraken Black Spiced	£2.90
Peaky Blinder Black Spiced	£2.70
Captain Morgan Spiced	£2.70
Captain Morgan Original	£2.70
Mount Gay Eclipse	£2.70

G I N

Monkey 47 Black Forest Dry	£6.50
Tom Cloudy Mango	£4.75
Audemus Pink Pepper	£4.75
Gin Ting–Passionfruit,Mango,Elderflower	£4.75
Gin Ting – Berries Berries Berries	£4.75
Chapel Down Pinot Noir Rosé Gin	£4.50
Chapel Down Bacchus Gin	£4.50
Roku	£4.50
Willow Tree (Local Bedfordshire Gin)	£4.50
Masons Peppered Pear Edition	£4.50
Williams Chase Elegant Crisp	£4.50
Sipsmith Lemon Drizzle	£4.50
Masons Dry Yorkshire	£4.50
Slingsby Rhubarb	£4.50
Williams Chase Pink Grapefruit	£4.50
Gin Mare	£4.50
Boutique-y Gin Spit-Roasted Pineapple	£4.50
Wrecking Coast Cornish Clotted Cream	£4.50
Solway Bakewell	£4.00
Hendricks	£4.00
Daffy’s Small Batch Premium	£4.00
Silent Pool - Albery Estate Surrey Hills	£4.00
Tarquin’s Handcrafted Cornish	£4.00
Poetic License Apple & Salted Caramel	£3.80
Solway Sticky Toffee	£3.80
The Botanist Islay Dry	£3.80
Brockman’s Intensely Smooth	£3.80
Poetic License Picnic Gin	£3.80
Bloom London Dry	£3.80
Pinkster (Hint of Raspberry)	£3.80
Tanqueray No. 10	£3.80
Bathtub (Ultra-Small Batch)	£3.80
Aber Falls Orange Marmalade	£3.50
Caorunn Small Batch	£3.50
Warner Edwards Elderflower	£3.50
Bombay Sapphire	£2.90
Gordons Pink (Raspberry & Strawberry)	£2.90
Peaky Blinder Spiced Dry Gin	£2.90
Gordons	£2.70

V O D K A

Crystal Head	£4.20
Belvedere	£3.60
Grey Goose	£3.60
Smirnoff	£2.70

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
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
Laphroaig 10yo
Monkey Shoulder – Smokey Monkey
The One – The Lakes Distillery
Glenmorganie The Original 10yo
Old Plutoney 12yo
Jura Origin 10yo
Monkey Shoulder Batch 27
Buffalo Trace
Jack Daniels Honey
Jameson’s

L I Q U E R S

Grande Absente	£4.20
Olmeca Gold Tequila	£3.00
Limoncello	£3.00
El Espolòn Blanco Tequila	£3.00
Sambuca	£3.00
Jägermeister	£3.00
Apple Pie Moonshine Liqueur	£3.00
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	£5.00
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
Islay	£3.70
Blended	£3.50
Blended	£3.50
Highland	£3.30
Highland	£3.30
Island	£3.30
Blended	£3.00
Bourbon	£3.00
Sour Mash	£2.70
Irish	£2.70

