



Welcome to The Carrington Arms Restaurant Menu

TIDBITS & STARTERS

- Crispy Whitebait with Tartare Sauce** (DF) - £6.00
- Bourbon Glazed Chicken Wings with Red Cabbage Slaw** (DF) - £6.00
- Grilled Halloumi with Chilli Jam** (V)(GF) - £6.00
- Marinated Olives** (V)(DF)(GF) - Large £4.10 - Small £2.20
- Bread Selection** (V)(DFA)(GFA) For 2 £4.50 or For 4 £6.50
Toasted Breads, Chimichurri Butter, Marinated Olives, SunBlush Tomato & Smoked Garlic Hummus
- Baked Camembert** (V)(GFA) - £12.50
Great for 2 to Share - Studded with Rosemary & Garlic With Celery, Red Onion Chutney & Toasted Ciabatta
- Chicken & Mushroom** (GFA) - £8.50
Chicken & Wild Mushroom Pâté, Pickled Garden Vegetables, Toasted Ciabatta, Crispy Shallots, Red Onion Chutney
- Kedgeree** - £8.50
Smoked Haddock Scotch Egg, Curry Sauce, Cucumber & Mint Salad, Watercress
- Goat's Cheese & Beetroot** (V)(GFA) - £8.50
Rosary Garlic & Herb Goat's Cheese Mousse, Roasted Beetroot, Beetroot Carpaccio, Pistachio Nut Crumb, Toasted Brioche
- The Carrington Deli Carpaccio** (GFA) - £9.50
Seared Bedfordshire Beef Fillet, Charred Cucumber, Filo Brick Pastry, Smoked Mustard Mayonnaise, Dill, Pink Pepper, Gran Albiero Cheese
- Warm Potted Brown Shrimp on Toasted Crumpet** - £8.50 with Gherkin Salsa

MAINS

- Garden Pea & Asparagus Risotto** (V)(GF) - £13.50
With Grilled Asparagus Tips, Mint & Gran Albiero (Vegetarian Parmesan)
- Minted Lamb** (GF) - £17.75
Minted Lamb Leg Steak - Grilled Medium, Dauphinoise Potatoes, Sprouting Broccoli, French Beans, Chimichurri Sauce
- Chicken "Kiev"** - £17.50
Roasted Chicken Breast - Stuffed With Confit Garlic & Rosemary Butter, Roasted New Potatoes, Crispy Chicken Skin, Grilled Asparagus Tips, Black Bacon & Brioche Crumb, Pea Puree
- Fish & Chips** (DFA) - £14.50
Ale Battered Haddock, Skin-on-Chips, Buttered Garden Peas, Tartare Sauce
- Bacon, Egg & Chips** (DF)(GFA) - £13.50
Grilled Woburn Black Bacon Steak, 2 Fried Cardington Free Range Eggs, Skin-on-Chips
- Day Boat Fish of the Day** (GF) - See "Daily Amooos" For Today's Fish - £-market
Roasted Garlic & Herb Crushed New Potatoes, Pak Choi, Brown Shrimp Butter, Gremolata (Parsley, Lemon & Garlic Sauce)
- Sausages & Mash** - £10.50
Steak & Bourbon Sausages, Roasted Garlic & Herb Crushed New Potatoes, Crispy Shallots, Gravy, Baby Watercress
- Ciambotta** - (Italian Version of Ratatouille) (V) - £13.50
Roasted Vegetable & Tomato Ragù, Tagliatelle Pasta, Grilled Courgette, Bocconcini Mozzarella, Courgette Ribbons, Micro Basil
- "Make It Your" Salad** (V)(GF)(DFA) - £10.50
Baby Gem Lettuce, Rocket, Watercress, Baby Spinach, Sprouting Broccoli, Marinated Olives, Red Onion, SunBlush Tomatoes, Bocconcini Mozzarella, Toasted Pinenuts
Choose a Dressing - Caesar, Balsamic, Marie Rose
Add Grilled Halloumi (V)(GF) -£3.00, Add Smoked Salmon (GF)-£4.50
Add Lemon & Herb Chicken Breast (GF)-£7.00

FROM THE GRILL

Due to COVID-19 restrictions we have decided to temporarily remove our meat counter service to restrict the movement of too many customers around the restaurant. As a short-term alternative, our steaks can now be ordered per ounce at your table.

Dry Aged Bedfordshire Beef Per Ounce



Bourbon Marinated Sirloin (DFA)
Our Signature Cut. Prime Local Sirloin, Cured in Jack Daniels, Soya Sauce, Black Treacle & Brown Sugar. Cut from the large back muscle attached to the backbone, opposite the long thin fillet steak, it has a bigger, beefier flavour than fillet or rib-eye steaks.
Best Served Medium Rare.
£3.29 per oz

Ribeye (GFA)(DFA)
Considered one of the tastiest and most elegantly flavoured of steaks, rib-eye steaks are cut from the main muscle attached to the backbone. The special appeal of rib-eye steaks is that they have a rich marbling of fat throughout them, which gives guaranteed flavour and succulence.
Best Served Medium.
£3.72 per oz

Fillet (GFA)(DFA)
The fillet is a very tender steak muscle, which comes from the lower middle of the back and forms part of the sirloin. The fillet muscle is so tender because it does the least work. It is also a very lean cut, with little fat running through it, which means it has a more delicate flavour as other steak cuts. **Best Served Rare.**
£3.99 per oz

Minimum of 6oz - Includes 2x Sides or Sauces
Feeling Hungry?
Additional Free Side or Sauce per extra 4oz
6oz to 9oz = 2 free 10oz = 3 free 14oz = 4 free

SHARING STEAKS

ideal for 2 to share...or for 1...we won't judge

20oz "Braveheart" Rump (GFA)(DFA) £34.00
Those who value flavour above all else tend to choose rump. As the name suggests, it's a cut that comes from the backside of a cow. Best Served Medium Rare

26oz Cote de Boeuf (GFA)(DFA) £59.00
French trimmed, A thick cut between the rib bones, from the prime fore rib. Best Served Medium Rare to Medium (Please allow extra cooking time for this steak)

Served with your choice of 3 free sides or sauces

BURGERS

- All Served on a Toasted Brioche Bun & with Skin-on-Chips
- Add Woburn Black Bacon** -£1.50 **Add A Fried Egg** (V) -£1.50
- Add Grilled Halloumi** (V) -£3.00
- 'The Classic'** (DFA)(GFA) - £14.50
Steak Burger, Woburn Black Bacon, Mature Cheddar, Baby Gem Lettuce, SunBlush Tomatoes, Red Onion, Chilli Jam, Gherkin Salsa
- 'The LumberJack'** (DFA)(GFA) - £15.50
Steak Burger, Pulled BBQ Pork Shoulder, Woburn Black Bacon, Manchego, Red Cabbage Slaw, Crispy Shallots, Red Onion Chutney, BBQ Sauce
- 'The Greek'** (V)(GFA) - £13.50
Grilled Halloumi, Roasted Field Mushrooms, Baby Spinach, Courgette Ribbons, SunBlush Tomatoes, Red Onion, Gherkin Salsa

CREAM TEA - Available 9:00am until 5:00pm

- Sultana Scone, Clotted Cream, Selection of Jams** (GFA) - £6.00
Served with your choice of Tea, Coffee or Hot Chocolate

OTHER MEATS & FISH

- Lemon & Herb Chicken Breast** (GFA)(DFA) £14.50
- Woburn Black Bacon Steak** (GFA)(DFA) £13.50
- Minted Lamb Leg Steak** (GFA)(DFA) £16.50
- 4 Bone Lamb Rack** (GFA)(DFA) £20.00
- Day Boat Fish of The Day** (GFA)(DFA) - see "Daily Amooos" For Today's Fish £- market

Include 2 free sides or sauces

ADDONS

- Make it a Mixed Grill** (DF) £9.90
Add: Lemon & Herb Chicken Breast, Black Pudding, Steak & Bourbon Sausage, Fried Egg
- 2 Bone Lamb Cutlet** (GF)(DF) £6.50
- Cumberland Sausage** (DF) £2.00
- Steak & Bourbon Sausage** (DF) £2.00
- Grilled Halloumi Cheese** (V)(GF) £4.00
- Fried Cardington Free Range Egg** (V)(GF)(DF) £1.50

ON THE SIDE

All £4.00 Each

- Roasted Field Mushrooms & Grilled Tomato** (V)(GF)(DF)
- Skin-on-Chips** (V)(GFA)(DF)
- Ale Battered Onion Rings** (V)(DF)
- Dauphinoise Potatoes** (V)(GF)
- Roasted Garlic & Herb Crushed New Potatoes** (V)(GF)(DF)
- Pulled BBQ Pork Shoulder Mac & Cheese**
- Red Cabbage Slaw** (V)(GF)(DF)
- Baby Spinach, Garden Peas, Sprouting Broccoli, French Beans** (V)(GF)(DFA)
- Rocket, Baby Gem Lettuce, SunBlush Tomatoes, Red Onion, Gran Albiero (Vegetarian Parmesan), Balsamic Dressing**

SAUCES

All £1.75 Each

- Trio of Peppercorn** (GF) **Confit Garlic & Rosemary Butter** (V)(GF)
- Béarnaise** (V)(GF) **Chimichurri Butter** (V)(GF)
- Gravy** (GF)(DF)

SANDWICHES etc.

- Served with Skin-on-Chips
- Barber's 1833 Vintage Cheddar on Toasted Granary** (V)(GFA) - £7.50
SunBlush Tomatoes, Red Onion Chutney, Baby Spinach
- Bedfordshire Steak Ciabatta** (DFA)(GFA) - £9.50
-Grilled & Served Pink or Well Done, Béarnaise, Watercress
- Smoked Salmon & Prawn Focaccia** (DF)(GFA) - £9.50
Baby Spinach, Marie Rose Sauce
- Ploughman's** (V)(GFA) - For 1 - £10.50 or For 2 - £18.00
Choose 2x Cheeses From "BRITISH CHEESE" selection, Roasted Beetroot, Pickled Garden Vegetables, Red Cabbage Slaw, Celery, Grapes, Red Onion Chutney, Salad, Toasted Ciabatta
- Add Chicken & Wild Mushroom Pâté** - Add For 1 -£3.50 or For 2 £6.00

DESSERTS

- Lemon Bakewell** (V) - £6.95
Lemon Curd & Frangepane Tart, Basil Coulis, Toasted Almond Brittle, Limoncello Sorbet
- Sticky Toffee** (V)(GFA) - £6.95
Sticky Toffee Pudding, Butterscotch Sauce, Toffee Popcorn, Salted Almond Caramel Ice Cream
- White Chocolate & Pistachio Cheesecake** - £6.95
With Dark Chocolate Sorbet, Nutella Sauce, Pistachio Nut Crumb
- Eton Mess "Trifle"** (GF) - £6.25
Strawberry Compote, Strawberry Pannacotta, Strawberry Chantilly, Crushed Meringue, Strawberry Salsa, Micro Mint
- Raspberry Ripple** (GF) - £6.95
Raspberry Parfait, White Chocolate Mousse, Shortbread, White Chocolate Crisp, Raspberry Coulis, Candy Floss, Honeycomb
- Local Ice Creams & Sorbets From The Willen Ice Cream Company**
- £1.95 per scoop
Salted Almond Caramel Ice Cream (V)(GF)
Organic Madagascar Vanilla Ice Cream (V)(GF)
Dark Chocolate Sorbet (V)(GF)(DF)
Limoncello Sorbet (V)(GF)(DF)
Passionfruit Sorbet (V)(GF)(DF)



BRITISH ARTISAN CHEESE

- From The Bedford Cheese Company** (V)(GFA)
Crackers, Grapes, Celery, Red Onion Chutney
(Gluten Free Option Served With Toasted Gluten Free Bread)
3 for £9.50 - 5 for £13.50 - £3.75 Each
- Barber's 1833 Vintage Cheddar - Ditcheat, Somerset**
Made with the finest West Country milk. Aged for at least 24 months. Unrivalled complexity and depth. Creamy texture, smooth finish, naturally- occurring crystals giving it a distinctive crunch. Refined sweet notes balance its tangy sharpness.
- Caws Cenarth Perl Las - Lancy, West Wales**
'Blue pearl' in Welsh – a fitting name for a blue cheese that almost sparkles on the tongue. There's a rich creaminess on first taste, followed by a short burst of saltiness before the delicate blue tang kicks in.
- Baron Bigod - Fen Farm Dairy, Bungay, Suffolk**
Farmhouse Brie style cheese, handmade from their raw grass-fed Montbeliarde cows milk. Warm milky flavours and notes of mushrooms, with a nutty rind.
- Rosary Garlic & Parsley Goat's Cheese - Landford, Wiltshire**
Fresh & creamy with a mousse-like texture & a natural acidity. Recent winner of the Supreme Champion Award at the British Cheese Awards, made from pasteurised milk, using a microbial rennet, which makes it suitable for vegetarians.
- Guest Cheeses** - Please see "Daily Amooos" for Today's Selection



DESSERT WINES

- | | 125ml Glass | 1/2 Bottle |
|--|-------------|------------|
| Quady Winery, Essensia, Orange Muscat, <i>California</i> | £6.50 | £19.00 |
| Quady Winery, Elysium, Black Muscat, <i>California</i> | £6.50 | £19.00 |
| Saint Clair, Nobel Riesling, <i>New Zealand</i> | £12.50 | £36.00 |

PORTS

- | | 50ml Glass |
|--|------------|
| Quady Winery, "Starboard" Batch 88 <i>California</i> | £3.00 |
| Barros Late Bottle 2013 Vintage | £3.50 |
| Barros 10 Year Old Tawny | £4.00 |
| Barros 1995 Vintage | £7.00 |
| Barros 1978 Vintage "Colheita" <i>Tawny Port from a Single Vintage</i> | £10.00 |