

# **The Carrington Arms**



**The Restaurant Menu**

## BRITISH TIDBITS AND SHARING

**MARIANDED OLIVES (V) (G)** £4.00

**CRISPY WHITEBAIT**, Citrus Mayonnaise £4.00

**CRAMPI**, Beer Battered Crayfish Tails, Tartare Sauce £5.00

**WARM BREAD BOARD (V)** (Gluten Free Available)  
Sun Blushed Tomato Hummus, Olive Oil, Balsamic Vinegar £4.00

### TASTES OF THE SEA

Steamed Mussels, Scottish Cod Goujon, Dressed Devonshire Crab, Seafood Antipasti,  
Smoked Haddock Scotch Egg, Goma Wakame (Seaweed Salad with Sesame and Chilli)  
£16.00

Add 2 Scallops £3.50

Add 2 Tiger Prawns £2.00

**CHEESE FONDUE (V) (GFA)**  
Baked Whole Camembert, Bread, Celery, Grape Chutney £11.00

### MEAT BOARD

Smoked Woburn Venison, Salt Beef, Steak and Bourbon Sausage, Pork Pie,  
Duck Trifle (Confit Duck, Rhubarb Compote, Pea Mousse),  
Garlic and Rosemary Bread, Home Pickled Shallot, £14.00

**OYSTERS KILPATRICK**, Baked Cornish Oysters, Bacon Crumble

Half Dozen  
£10.00

Dozen  
£19.00

**OYSTERS AND STOUT**, 3 Oysters Kilpatrick, Wee Dram of Guinness £5.50

### THE WORLD IS YOUR OYSTER

Half Price House Champagne with Our Cornish Oysters  
(Fridays and Sundays from 5pm)

Half Dozen with  
Half Bottle  
£19.00

Dozen with Full  
Bottle  
£35.50

## TO START

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### **Cheese and Onion (V) (GFA)**

Onion and Sage Soup, Welsh Rarebit

**£5.00**

### **Kedgerree**

Seared Scallops, Smoked Haddock Scotch Egg, Curry Sauce,

**£8.50**

### **Waldorf Salad (V) (G)**

Pear, Celery and Radish Slaw, Apple Compote, Sultana Syrup, Toasted Walnuts

**£6.50**

### **Prawn Cocktail (G)**

Pan-Fried Tiger Prawns, Dressed Devonshire Crab, Marie Rose Dressing

**£8.00**

### **Mushrooms on Toast (V)**

Bruléed Mushroom Parfait, Truffle Infused Ciabatta Crisps, Apricot Chutney

**£6.50**

### **Liver and Onions**

Seared Lamb's Liver, Bubble and Squeak, Confit Onion Gravy, Crispy Bacon

**£6.50**

## FOR MAIN COURSE

### **The Carrington Arms Mixed Grill**

Bedfordshire Steak, Steak and Bourbon Sausage, Gammon, Black Pudding,  
Game and Red Wine Sausage, Mushroom, Skin-on-Chips, Grilled Tomato

**£19.00**

### **Sea Bass**

Roasted Garlic Mash, Shellfish Broth of Squid, Cockles, Mussels and Prawns,  
Rocket Oil

**£16.00**

### **Beans on Toast (V)**

Spicy Bean and Tomato Casserole, Toasted Garlic and Rosemary Ciabatta,  
Quickes Smoked Goats Cheese, Poached Free Range Egg

**£12.00**

### **Three Little Pigs**

Pork Fillet Wrapped in Bacon, Slow Roasted Pork Belly in Cider,  
Braised Faggot, Black Pudding and Wholegrain Mustard Mash, Sage Puree,  
Pork Scratchings, Pork and Apple Sauce

**£15.00**

### **Duck a la Duck a la Duck**

Pan Fried Duck Breast, Duck Redcurrant and Juniper Sausage,  
Duck Trifle (Confit Duck, Rhubarb Compote, Pea Mousse), Fondant Potato,  
Port and Sloe Berry Sauce

**£16.00**

### **Chicken in Wine (Coq au Vin)**

Oven Roasted Cardington Chicken Breast, Chicken Thigh Casserole,  
Dijon Mustard Mash, Mushrooms, Bacon, Baby Onions, Red Wine Sauce

**£14.00**

### **Mixed Fish Grill (G)**

Salmon, Scottish Cod, Tiger Prawns, Scallop, Dauphinoise Potatoes,  
Mixed Salad, Lemon Dressing

**£16.00**

# The Counter and Grill

## ON THE SIDE

Traditional Steak Garnish (Skin-on-Chips, Mushrooms and Grilled Tomato)	£5.00
Skin-on-Chips	£2.50
Wholegrain Mustard Mash	£2.50
Dauphinoise Potatoes	£2.50
Mixed Salad	£3.00
Tomato and Red Onion Salad	£2.50
Sautéed Mushrooms	£2.50
Curly Kale, Carrot and Savoy Cabbage	£3.00

## SAUCES

Peppercorn	£2.00
Stilton and Mushroom	£2.00
Béarnaise	£2.00
Garlic Butter	£2.00

The Carrington Arms has been famous for its Fresh Meat Counter over many years and we carry on this tradition

## PRIME 21 DAY DRY AGED BEDFORDSHIRE BEEF

(per 100G or 3.57oz)

Rump	£6.50
Sirloin	£7.50
Ribeye	£7.00
Fillet	£9.50
Bourbon Marinated Sirloin	£8.00

**ALL BEEF STEAKS ARE SERVED WITH A CHOICE OF SIDE ORDERS OR SAUCES**

**100G OF STEAK PER FREE SIDE**

**(TRADITIONAL STEAK GARNISH COUNTS AS 2)**

## OTHER SPECIALITY MEATS

Gammon Steak	£8.50	Each +1 Side
Steak and Bourbon Sausage	£2.00	Each

## FRESH SEAFOOD

2x Tiger Prawns	£2.00	
2x Scallops	£3.50	
Scottish Cod Fillet 150g	£12.00	Each +1 Side
Salmon Fillet 150g	£11.00	Each +1 Side

## FOR DESSERT

### Rhubarb and Custard (G)

Baked Vanilla Custard, Bruléed Sugar, Rhubarb Compote

**£5.00**

### Sticky Toffee

Sticky Toffee Pudding, Caramel Ice Cream, Butterscotch Sauce, Almond Praline

**£5.50**

### Death By Chocolate

Chocolate Pudding with a Melt in the Middle Centre, Vanilla Ice Cream

**£6.00**

### Apple and Blackberry

Apple Doughnut, Cinnamon Crumble, Blackberry Pastilles, Custard Jelly,  
Blackberry Compote

**£6.00**

### English Tea Party

Scone, Clotted Cream, Strawberry Jam, Lemon Curd, Battenburg

**£6.00**

## DESSERT WINES

	(125ml Glass)	(Half Bottle)
Foundstone, Raisened Semillon Chardonnay, <i>Australia</i>	<b>£4.00</b>	<b>£11.00</b>
Quady Winery, Essensia Orange Muscat, <i>California</i>	<b>£6.00</b>	<b>£17.00</b>
Quady Winery, Elysium Black Muscat, <i>California</i>	<b>£6.00</b>	<b>£17.00</b>

## PORTS

	50ml	Bottle
Cockburns Fine Ruby	<b>£2.40</b>	<b>£28</b>
Barros Late Bottle 2005 Vintage	<b>£3.00</b>	<b>£38</b>
Barros 2000 Vintage	<b>£4.00</b>	<b>£50</b>
Barros 1997 Vintage	<b>£5.50</b>	
Barros 1978 Vintage 'Colheita'	<b>£10.00</b>	

## **Make Your Own British Cheese Board**

Please select from the cheeses below served with Biscuits and Chutney

**All Cheeses 3 for £6.50, 5 for £9.00, or £2.50 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 and naturally sweet notes*

### **St. Endellion Brie**

*This is a luxury Brie from Cornwall. Double Cream enriched, it has a slightly tangy finish*

### **Colston Basset Blue Stilton**

*Handmade fine, bark-like natural rind and ample blue veining. World Cheese Awards 'Best Blue' 'Best Stilton' and Best English Cheese'. Put simply, the best Stilton in the World!*

### **Blacksticks Blue**

*Made by Butlers with milk from their own pedigree cows, distinctive orange curd, soft, smooth and with a tangy finish. A blue for all, not too strong, and spreadably soft.*

### **Cornish Blue**

*Supreme Champion 2010 World Cheese Awards, Cornish blue is a firmer, cheddar type blue which makes it very unusual. It takes 100 days to make and mature and is a simply stunning*

### **Rosary Herb Coated Goats' Cheese**

*Produced by the Moody's near Salisbury in Wiltshire, Fresh, creamy soft cheese, light mousse-like texture. Sprightly lemon taste with a Garlic and Herb Coating*

### **Quicke's Oak smoked Goats' Cheese**

*The Quicke family has been farming in Newton St Cyres for 450 years. Handmade and then smoked over oak chippings from Mary Quicke's land. Different and delicious.*

### **Hawes Wensleydale with Cranberries**

*The only Wensleydale still made in the dale. Hawes Wensleydale use Citrus fresh Cranberries and add them when the cheese is at curd stage,*

### **Stinking Bishop**

*Made in Gloucester from cow's milk and washed with pear cider. This is the English Answer to 'Epoisse', Creamy in Texture but Full Flavoured*

### **Innkeeper's Choice**

*Mature Cheddar with the addition of pickled onions*

### **Scrumpy**

*From the Traditional Cheese Dairy in Sussex, made to a cheddar style recipe and loaded with cider, herbs garlic added to the curd*

## COFFEES AND LIQUERS

### COFFEE

Filter/Decafe	£2.00
Latte	£2.50
Cream Floater	£3.00
Cappuccino	£2.50
Espresso	£1.80
Large Espresso	£2.30

### LIQUEUR COFFEE

Irish (Irish Whiskey)	£4.00
Parisienne (Brandy)	£4.00
Calypso (Tia Maria)	£4.00
Highland (Scotch Whisky )	£4.00
Italian (Amaretto)	£4.00
Baileys Latte	£4.00
Seville (Cointreau)	£4.00
Skye (Drambuie)	£4.00
Russian (Vodka)	£4.00
Jamaican (Tia Maria & Rum)	£4.00

### TEAS

Tea	£2.00
Earl Grey	£2.00
Fruit Teas	£2.00

### MALT WHISKIES (25ml)

Lagavulin 16yo	£3.80
Glenfiddich 12yo	£3.30
The Macallan 10yo	£3.30
Laphroaig 10yo	£3.30

### SPIRITS AND LIQUEURS (25ml)

Jameson's	£2.30
Famous Grouse	£2.30
Johnnie Walker Black Label	£3.20
Belvedere Vodka	£3.40
Grey Goose Vodka	£3.40
Baileys (50ml)	£3.00
Sambuca	£3.00
Tequila	£3.00

### COGNACS (25ml)

Remy Martin VSOP	£3.60
Courvoisier	£2.50