

The Carrington Arms



The Restaurant Menu

BRITISH TAPAS BOARDS TO SHARE

Bowl of Marinated Olives

£1.95

Warm Rustic Bread

Served with Hummus, Oil and Balsamic Vinegar

£2.95

Seafood Board

Seared Scallops, Steamed Mussels, Grilled Tiger Prawns
and Salmon Fillet Goujons, with Garlic Butter and a Truffle Mayonnaise

£12.50

Baked Camembert Cheese

Served with Rustic Bread, Red Onion Chutney
and a Chilli and Gooseberry Jam

£9.50

Smoked Meats

Smoked Woburn Venison and Ham with Smoked Chicken and Smoked Duck,
Served with Rustic Bread, Sun Blush Tomatoes and Piccalilli

£7.95

Fish Selection

Smoked Salmon, Whitebait, Crayfish Tails and Smoked Trout
with a Lime and Sorrel Tartare

£7.45

British Sausages

A Selection of British Sausages (Including Our Signature Bourbon Steak
Sausage) with a Tomato and Red Pepper Chutney

£6.95

TO START

Soup of the Day (V) Served with Warm Rustic Bread	£4.25
Smoked Salmon Tartare and Parsnip Crisps With a Lamb's Leaf and Orange Salad	£6.95
Seared Scallops and Black Pudding With Smoked Bacon and a Pea Puree	£7.95
Goats' Cheese and Spinach Tart (V) With a Pine Nut, Balsamic Dressed Salad	£5.95
Four Pan-fried Tiger Prawns In a Garlic and Herb Butter	£6.95
Seared Breasts of Wood Pigeon and Purple Sprouting Broccoli On Roasted Beetroot Puree with a Berry Vinaigrette	£6.45
Thyme Chestnut Mushroom Filo Mille Feuille (V) Topped with Wild Rocket	£5.95
Roast Beef Bubble and Squeak With a Poached Egg and Crispy Bacon	£4.95

FOR MAIN COURSE

The Carrington Arms Mixed Grill

Bedfordshire Rump Steak, Lamb Cutlet, Pork Sausages and Black Pudding
with Mushroom, Skin-on-Chips and Grilled Tomato

£17.95

Grilled Whole Lobster

With Skin-on-Chips and Aioli

£25.00

Roasted Cardington Free Range Chicken Supreme Wrapped in Pancetta

Stuffed with Sun Blush Tomatoes and Red Basil on Asparagus
with a Roasted Pepper Coulis and Buttered New Potatoes

£13.50

Brie, Leek and Redcurrant Tart (V)

With a Warm Salad of Broccoli, Cherry Tomatoes and Olives

£9.95

Oven Roasted Rack of Oakley Lamb

On Minted Spring Greens and Peas with Buttered New Potatoes
and a Honey, Lavender and Ale Jus

£15.35

Homemade Steak Burger (Using the Meat from Our Counter)

Served with Skin-on-Chips and a Tomato Relish
(Cheese and Bacon optional)

£9.45

Seafood Cataplana

(Light Tomato Broth with Potatoes, Clams, Mussels, Squid, Prawns, & Whiting)

With Pan-Fried Red Mullet on Sautéed Samphire

£13.50

Dagnall Pork Fillet Stuffed with Woburn Venison, Apricot and Sage

With a Courgette Dauphinoise, Woburn Black Bacon Lardons
and a Sage and Cider Dressing

£12.95

Spinach Tortellini (V)

With Crumbled Oxford Blue Cheese and a Thyme Butter

£9.95

ON THE SIDE

Skin-on-Chips	£2.00
Dauphinoise Potatoes	£2.00
Caramelised Red Onion Mashed Potato	£2.00
Buttered New Potatoes	£2.00
Mixed Salad	£2.25
Tomato and Red Onion Salad	£2.00
Sautéed Mushrooms	£2.00
Seasonal Vegetables	£2.25
Traditional Steak Garnish (Skin-on-Chips, Mushrooms and Grilled Tomato)	£4.50

SAUCES

Peppercorn	£1.45
Stilton and Mushroom	£1.45
Béarnaise Sauce	£1.45
Garlic Butter	£0.95

THE COUNTER AND GRILL

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

If the Counter Interests you, please let your Server know

PRIME 21 DAY DRY AGED BEDFORDSHIRE BEEF (per 100g)

Rump	£5.30
Sirloin	£5.90
Ribeye	£6.10
Fillet	£8.00
Bourbon Sirloin	£6.20

OTHER SPECIALITY MEATS

Lamb Rack	£13.50	Each
Ostrich	£8.10	(per 100g)
Butcher's Sausages	£1.80	Each

FRESH SEAFOOD

Tiger Prawns	£1.95	Each
Scallops	£2.00	Each
Mussels	£5.50	Per pint
Whole Market Fish (Please Ask Your Counter Chef)	POA	Each
Salmon Fillet	£5.00	(per 100g)

**THE ABOVE MUST BE ORDERED AT THE COUNTER TO AVOID
DISAPPOINTMENT**

FOR DESSERT

Strawberry Shortcake

With a Processco, Strawberry and Black Pepper Coulis

£4.50

Key Lime Cheesecake

With a Lemon Sherbet Jelly

£4.50

Bramley Apple and Berry Crumble

Served With Custard

£4.50

Cambridge Burnt Vanilla Cream (The Original Crème Brûlée)

Served with Homemade Shortbread Biscuits

£4.50

Warm Chocolate Torte

Served with Chocolate Sauce and Homemade White Chocolate Ice Cream

£4.50

Sticky Toffee Pudding

With Homemade Butterscotch Ice Cream

£4.50

A Selection of Homemade Luxury Ice Cream

£3.90

DESSERT WINES

Foundstone, Raisened Semillon Chardonnay – Australia

£11.00 (Half Bottle)

Quady Winery, Essensia Orange Muscat – California

£17.00 (Half Bottle)

Quady Winery, Elysium Black Muscat - California

£17.00 (Half Bottle)

Make Your Own British Cheese Board

Please select from the cheeses below served with Biscuits and Chutney

All Cheeses 3 for £5.50, 5 for £8.50, or £1.90 Each

Black Vintage Cheddar

Made from Cow's Milk, it is Selected Wheels of Aged Vintage Cheddar

Somerset Brie

Made from Cow's Milk, creamy with a Mild, Fresh Flavour and a Soft White Rind

Blue Stilton

Made from Cow's Milk, richer than Danish Blue and More Intense than other UK Blues

Oxford Blue

Made from Cow's Milk in Oxford, this is a Lovely Creamy Full-Flavoured Blue

Barkham Blue

Made from Channel Island Cow's Milk, Gold Award Winning Blue Cheese at the 2008 British Cheese Awards. Awarded Highest Accolade of 'Supreme Champion' this Year. Big Flavour Cheese with Great Depth. Firm but Creamy

Five Mile Town Irish Oakwood Smoked

Traditionally Smoked Cheddar with a Robust Aroma.

Sage Derby

Made from Cow's Milk, a Mild, Mottled Green, Semi-Hard Cheese with a Sage Flavour

Wensleydale with Cranberries

Made from Cow's Milk, Mild, Slightly Sweet Flavour with Cranberries

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

Celtic Promise

Made from Cow's Milk and Washed with Cider, Full Bodied Cheese, Creamy in Texture and with a Marked Nuttiness

Cornish Yarg with Wild Garlic

Traditional Pasteurised Cow's Milk Cheese from Cornwall, Semi-Hard and Wrapped in Nettles Flavoured with Wild Garlic

Hereford Hop

Similar Character to 3-Month Matured Cheddar, Soaked in Hops for a Slightly Bitter Flavour, (unpasteurised)

Irish Porter House

Made from Cow's Milk, this Cheddar Like Cheese is Marbled with Irish Porter Ale

White Stilton with Apricot

Made from Cow's Milk, Fresh, Milky Flavour with a Beautiful Creamy Background with Sweet Apricot

Spenwood Yew's Cheese

Made from Yew's Milk. Sweet and Nutty. Gold Medal Winner at British Cheese Awards

COFFEES AND LIQUERS

COFFEE

Filter/Decafe	£1.95
Latte	£2.10
Cappuccino	£2.30
Espresso	£1.75
Large Espresso	£2.15

LIQUEUR COFFEE

Irish (Irish Whiskey)	£4.00
Parisian (Brandy)	£4.00
Calypso (Tia Maria)	£4.00
Highland (Scotch Whisky)	£4.00
Italian (Amaretto)	£4.00
Baileys Latte	£4.00

TEAS

Tea	£1.85
Earl Grey	£1.85
Fruit Teas	£1.85

COGNACS (25ml)

Hennessy XO	£7.50
Remy Martin VSOP	£3.60
Courvoisier	£2.50

MALT WHISKIES (25ml)

Lagavulin 16yo	£3.80
Glenfiddich 12yo	£3.30
The Macallan 10yo	£3.20
Laphroaig 10yo	£3.20

PORTS (50ml)

Barros 1991 Vintage	£6.00
Quinta Do Vesuvio 1996 Vintage	£5.50
Cockburn's Fine Ruby	£2.20

SPIRITS AND LIQUEURS (25ml)

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