

BRITISH TAPAS BOARDS TO SHARE

Warm Rustic Bread

Served with Hummus, Oil and Balsamic Vinegar

£2.95

Baked Tunworth 'English Camembert' Cheese

Served with Rustic Bread, Red Onion Marmalade
And a Cranberry and Port Sauce

£6.95

Smoked Meats

Smoked Ham, Black Gammon, Smoked Chicken and Smoked Duck with
Rustic Bread and Chunky Homemade Piccalilli

£7.45

Fish Selection

Fish Fillet Goujons, Whitebait, Crayfish Tails and Smoked Trout
With a Creamy Tartare Sauce

£5.95

British Sausages

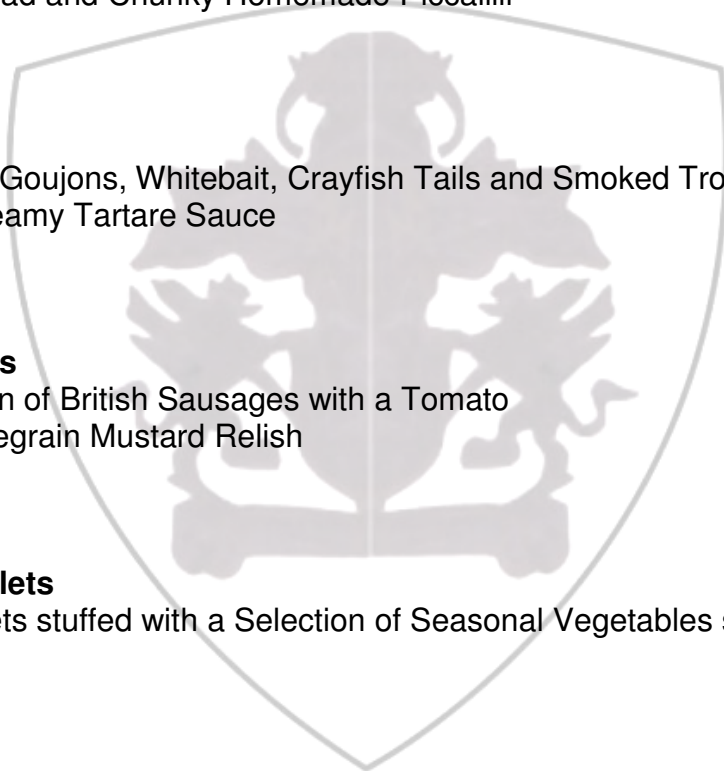
A Selection of British Sausages with a Tomato
And Wholegrain Mustard Relish

£7.25

Mini Winter Tartlets

Mini Tartlets stuffed with a Selection of Seasonal Vegetables served with
Hummus

£5.95



TO START

Homemade Soup of the Day

Served with Warm Rustic Bread

£4.25

Coquilles St Jacques

Seared Scallops served in their Shells with a Mushroom Beurre Blanc topped with Herb Breadcrumbs

£7.95

Field Mushrooms

Stuffed with Tarragon and Garlic with Roasted Peppers
And an Extra Mature Cheddar Sauce

£6.50

Four Pan-fried Tiger Prawns

In a Garlic and Herb Butter

£6.95

Seared Breasts of Wood Pigeon

On a Radicchio, Smoked Bacon and Apple Salad with a Red Berry Jus

£6.25

Haggis in Puff Pastry

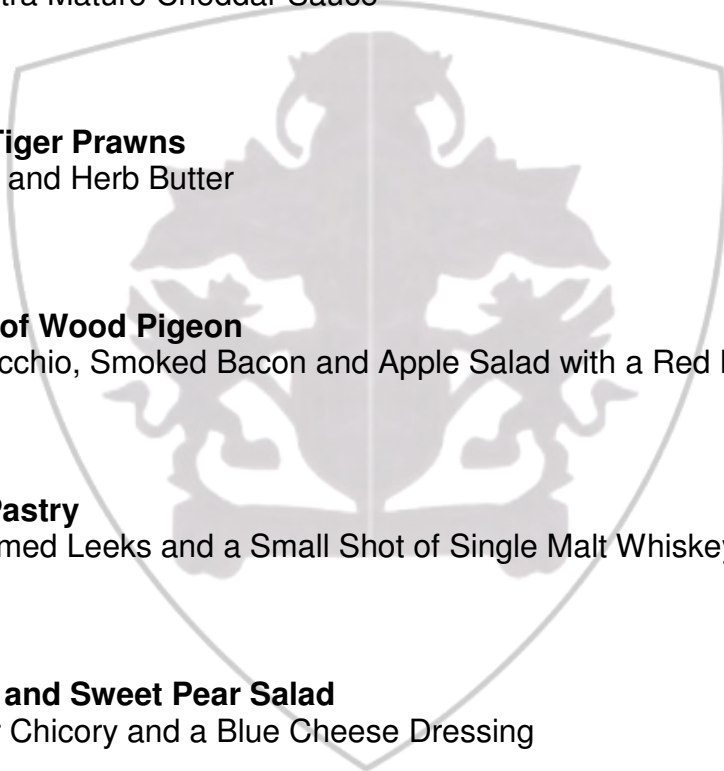
With Creamed Leeks and a Small Shot of Single Malt Whiskey on the Side

£4.95

Roast Partridge and Sweet Pear Salad

With Bitter Chicory and a Blue Cheese Dressing

£6.95



FOR MAIN COURSE

Pan-Fried Turbot Fillet

With Open Mussel Ravioli and Shellfish Bisque

£17.50

Roasted Local Free Range Chicken Supreme

Stuffed with Honey Roast Ham, Mature Cheddar and Thyme Leaves, on a bed of Wilted Spinach, with a White Wine and Peppercorn Sauce

£10.50

Seared Woburn Estate Venison Saddle

On 'Bubble and Squeak' with Pumpkin Puree and a Juniper Berry Sauce

£16.50

The Carrington Arms Homemade Steak Burger

(Cheese and Bacon optional)

Served with Skin-on-Chips and a Tomato Relish

£7.95

Butternut Squash Risotto

With Tarragon Leaves and Toasted Almonds

(Please note this dish takes 20 minutes to cook)

£7.95

Mushroom and Spinach Calzone

With Garlic and Rosemary and Salsa Verde

£9.95

ON THE SIDE

Skin-on-Chips

£1.95

Dauphinoise Potatoes

£1.95

Flavoured Mash of the Day

£1.95

Mixed Salad

£1.95

Sautéed Mushrooms

£1.95

Seasonal Vegetables

£2.25

Sautéed Spinach

£2.25

Traditional Steak Garnish (Skin-on-Chips, Mushrooms and Grilled Tomato)

£3.95

SAUCES

Peppercorn

£1.95

Stilton and Mushroom

£1.95

Béarnaise

£1.95

Hollandaise

£1.95

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

The Counter offers a wide range of Meats and Seafoods, including our Prime 28 Day Aged Scotch Beef and Whole Fish which is priced per 100g or at market price.

If the Counter Interests you, please let your Server know

The Items in our Counter are subject to market availability
Some items available are priced below:

PRIME 28 DAY DRY AGED SCOTCH BEEF (per 100g)

Rump	£5.10
Sirloin	£5.80
Ribeye	£6.10
Fillet	£7.80
Bourbon Sirloin	£6.00

OTHER SPECIALITY MEATS

Ostrich	£7.80	(per 100g)
Woburn Estate Venison Saddle	£11.20	(per steak)
Gloucester Old Spot Pork Sausages	£1.95	(each)

FRESH SEAFOOD

Oysters	£1.95	Each
Tiger Prawns	£1.50	Each
Scallops	£1.90	Each
Whole Sea Bass	£15.95	Each
Whole Sea Bream	£11.95	Each
Whole Trout	£9.95	Each
Salmon Fillet	£4.75	(per 100g)

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

FOR DESSERT

Orchard Fruit Bakewell Tart

Served with Cream

£4.50

Rhubarb and Custard Soufflé

With Candied Rhubarb

£4.50

Sticky Toffee Pudding

With Butterscotch Sauce and Crème Anglaise

£4.50

Cambridge Burnt Vanilla Cream (The Original Crème Brûlée)

Served with Homemade Shortbread Biscuits

£4.50

Double Chocolate Brownie

Served with Chocolate Sauce and Vanilla Ice Cream

£4.50

Treacle Tart

With a Cointreau Crème Chantilly and Raspberry Coulis

£4.50

British Cheese Board

A Selection of British Cheeses (Including Somerset Brie, Mature Cheddar and Blue Stilton and Two Guest Cheeses) served with Red Onion Marmalade, Apple and Grapes

£5.95

DESSERT WINES

Foundstone, Raisened Semillon Chardonnay – Australia

£10.95 (Half Bottle)

Quady Winery, Essensia Ornage Muscat – California

£16.95 (Half Bottle)

Quady Winery, Elysium Black Muscat - California

£16.95 (Half Bottle)

Make Your Own British Cheese Board

Please select from the cheeses below served with Red Onion Marmalade, Apple and Grapes.
All Cheeses £1.75 Per Portion

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

Somerset Blue

Made from Cow's Milk in Somerset, Subtle Layering of Mature Somerset Cheddar and St Agur Blue Cheese. A Beautiful Combination for the Discerning Palette

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

Cooneen Mild Irish Goats Brie

Made from Goat's Milk, it is Creamy and Mature in Flavour

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)

Scrumpy Sussex

Made from Cow's Milk, Hard Cheese Flavoured with Garlic, Cider and Herbs

Warwick Black Pepper

Made from Cow's Milk, Creamy Cheese Flavoured with Black Pepper

White Stilton with Apricot

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

COFFEES AND LIQUERS

COFFEE

Filter/Decafe	£1.90
Latte	£1.85
Cappuccino	£1.95

Espresso	£1.95
Large Espresso	£2.15

Floater Coffee	£2.15
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LIQUER COFFEE

Irish	£3.85
Parisian	£3.85
Calypso	£3.85
Highland	£3.85
Italian	£3.85
Baileys Latte	£3.85

TEAS

Tea	£1.85
Earl Grey	£1.85
Fruit Teas	£1.85

COGNACS

Remy Martin VSOP	£3.60
Courvoisier	£2.30

MALT WHISKIES

Glenfiddich 12yo	£3.20
The Macallan 10yo	£3.20

PORTS

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

SPIRITS AND LIQUERS

Jameson's	£2.15
Famous Grouse	£2.10
Grey Goose Vodka	£3.10