

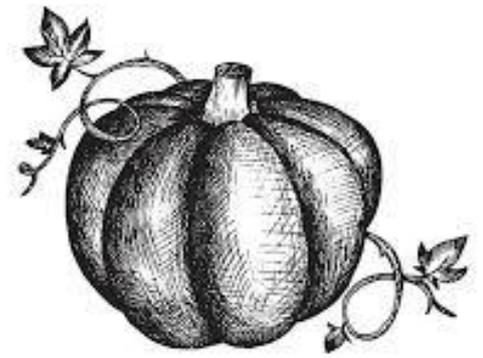
THE ALFORD ARMS

Thursday 28th to Wednesday 3rd November 2021
Please ask for help with any allergies

GRAIN CONTAINING GLUTEN (2) W=wheat, B=barley, O=oats, R=rye, S=spelt, F=fryer

Possible unknown nut contamination=10* or sesame contamination=12*

Possible unknown shellfish, fish or mollusc contamination=3*, 5* & 8*



SNACKS

Olives 3.5 (4*,7*) GF Serious Pig Salamis 2 (9) GF, DF

Crispy salt 'n pepper free range pork belly bits and crackling with chilli, soy and honey sauce 5 (4,5,13,14,F) GF, DF

Rustic breads with slow-roast garlic, Chiltern rapeseed oil and balsamico (nv) 5.25 (2WBRO,10*,12*,14) VG, DF

STARTERS

Spiced Potten End pumpkin soup with kale, coriander and toasted seeds (nv) 6.5 (1,2WBRO,10*,12*,14) VG, GF, DF

Smoked mackerel pâté with fennel, radish and sourdough toast (n) 7.5 (2WBRO,5,7,9,10*,12*,14) GF

Balsamic red onion tarte tatin with truffled goats' cheese mousse and watercress (v) 7.75 (2W,7,9,14) VG, DF

Devilled red mullet fillet with celeriac rémoulade and herb salad 8.5 (1,3*,4,5,8*,9,14,F) GF, DF

Pan-roast Buckinghamshire pigeon breast with parsnip and apple purée, spring onion and hedgerow jus 8 (1,7,14) GF

Bubble and squeak, oak smoked bacon, free range poached egg and hollandaise sauce 7.75/13.75 (4,7,14,F) GF, DF

MAIN COURSE

Free range gammon with fried free range hens' egg, sweet potato fries and our own brown sauce 17 (1,4,5,9,14)

Roast pumpkin mac 'n cheese with parsley and garlic crunch and bitter leaf salad (nv) 13.5 (2WRBO,7,9,10*,12*,14)

Pan-roast sea bream fillet with chard, salami, cannellini and butter bean broth 19.5 (1,3*,5,8*,9,14)

Braised English blade of beef with horseradish dumpling, kale and bourguignon sauce 18.5 (1,2W,14) DF

Moroccan sweet potato and spinach curry, garlic flatbread and tahini yoghurt (v) 13.5 (2W,7,9,12) VG, GF, DF
..... add garlic prawns 5 (3,7) GF

Locally made free range pork sausages with mash, greens and onion gravy 14.75 (1,2W,7,14) DF

Char-grilled 10oz English rib-eye steak, slow-roast garlic butter, skinny chips, watercress 28.5 (2W,7,9,14,F) GF, DF

SIDES

Truffled hispi cabbage and spelt (v) 4.5 (2WS) VG, DF Courgette fries, honeyed yoghurt (v) 4.5 (2W,4,7,F) DF

Chilli and coriander beetroot (v) 4.5 VG, GF, DF Sea salted hand-cut chips (v) 4.25 VG, GF, DF

Skinny chips or mashed potatoes (v) 4 (7) VG, GF, DF

PUDDINGS

Dark chocolate delice with orange mascarpone and pistachio brittle (n) 8 (4,7,10,11*,13) GF

Chiltern quince and apple queen of puddings (n) 7.5 (2WBRO,4,10*,12*,13) DF

Warm sticky toffee pudding with toffee sauce and vanilla ice cream 7.75 (2W,4,7,10*)

Spiced warm coconut rice pudding with local blackberry and apple jam 7 VG, GF, DF

Homemade ice cream (chocolate (13), vanilla, strawberry) 6.5 (4,7) GF, DF

Homemade sorbets (mango, raspberry, gooseberry) 6 VG, GF, DF

Affogato espresso with vanilla ice cream 5.5 (4,7) GF, DFadd Amaretto (n) 4 (4,10-Almond)

British cheese plate, homemade pumpnickel, beetroot and apricot chutney (n) 9 (1,2WO,4,7,9,10*,14) GF
(Bevistan Blue sheep's cheese, Wookey Hole cave-aged cheddar, St. Ivo - handmade in Cambridgeshire)