

THE ALFORD ARMS

Thursday 25th November to Friday 24th December 2021

Please ask for help with any allergies

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

Pigs-in-blankets with Great Gaddesden honey and mustard 6 (2W,7,9,14)

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

STARTERS

Maple roast parsnip soup with truffled crème fraîche and cheese straws (v) 6.5 (1,2W,7,14) VG, GF, DF

Ham hock and parsley terrine with piccalilli and sourdough toast (n) 8.75 (1,2WBRO,9,10*,12*,14) GF, DF

Oxford Blue cheese Welsh rarebit with poached free range hen's egg (nv) 7.5 (2WBRO,4,5,7,9,10*,12*,14)

Classic prawn cocktail with bloody Mary sauce 8.75 (1,2B,3,4,5,9,14) DF

Imam bayildi with hummus and crispy shallots (v) 6.75 (1,12,13,F) VG, GF, DF

Home-cured sloe gin salmon gravadlax with new potato salad and caper dressing 9 (1,3*,4,5,8*,9,14)

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

Roast free range Watergate Farm turkey, pig-in-blanket and all the trimmings (n) 18.5 (1,2WBRO,4,7,9,10*,12*14) GF, DF

Wild mushroom risotto with truffled goats' cheese mousse and rocket salad (v) 14.25 (1,7,9,14) VG, GF, DF

Pan-roast hake fillet with broccoli rösti, kale and tomato salsa 20 (3*,5,8*,9,14) GF, DF

Braised pasture-fed Native Beef stew with horseradish dumplings, roast onion and sprout fricassée 19 (1,14) GF, DF

Potten End squash, spinach and lentil roulade with winter greens and chestnut cream (nv) 14.5 (2W,4*,7,10,13*) DF

Roast local pheasant breast with leg hash, roast carrots and blackberry jus 18.75 (1,9,14) GF, DF

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

Brussel sprouts with toasted almonds and smoked bacon (n) 4.5 (10,14) GF, DF

Cauliflower cheese, herb crust (nv) 4.5 (2WBRO,7,9,10*,12*) Courgette fries with honeyed yoghurt (v) 4.5 (2W,4,7,F) DF

Skinny chips (2W,F) DF* or mashed potatoes (v) 4 (7) VG, GF, DF Sea salted hand-cut chips (v) 4.25 (F) VG, GF, DF

Invisible chips 4 (100% donation to Hospitality Action) VG, GF, DF

PUDDINGS

Char-grilled rum-soaked pineapple with coconut sorbet and chilli mint syrup 8.25 (14) VG, GF, DF

Homemade Christmas pudding with brandy butter and cream (n) 7.75 (2W,4,7,10*,11*,14)

Warm apple and sherried raisin crumble with vanilla custard 7.25 (4,7,14) GF

Dark chocolate brownie with chocolate sauce and vanilla ice cream 8 (4,7,13) GF

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

Homemade sorbets (clementine, local rosehip, coconut) 6 VG, GF, DF Chocolate Rumbles (n) 3.5 (2W,4,7,10*,13,14)

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

British cheese plate with homemade pumpernickel bread and 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)