

THE ALFORD ARMS

Thursday 17th to Wednesday 23rd February 2022

Please ask for help with any allergies



SNACKS

Olives 3.5 Serious Pig Salamis 2

Crispy free range pork belly bits and crackling with chilli, soy and honey sauce 5

Rustic breads with slow-roast garlic, Chiltern rapeseed oil and balsamico (nv) 5.25

STARTERS

Ledgemore Farm lamb koftas with imam bayildi and tahini dressing 8

Spiced butternut squash soup with maple yoghurt and toasted seeds (nv) 6.5

Salt 'n pepper crispy squid with Seville orange and chilli jam 8.5

Slow-roast celeriac with truffled labneh, pickled heritage carrots and hazelnuts (nv) 7.5

Sun-dried tomato pesto arancini with ratatouille (nv) 7.75

Bubble and squeak with oak smoked bacon, free range poached egg and hollandaise sauce 8.25/14.5

MAIN COURSE

Native Beef stew with parsley dumpling, kale and honey-roast carrots 19.5

Sweet potato, chickpea and spinach Moroccan curry with flatbread and tzatziki (v) 14.5

Pan-roast Cornish bream fillet with charred baby gem, lemon and parsley couscous and salsa verde (n) 20

Classic mac 'n cheese with slow-roast garlic crumb 13.5 (v)

..... add crispy pigs' cheeks 5

Confit duck leg with crushed parsnips, chicory and lentil jus 19.75

Locally made free range pork sausages with mash, greens and onion gravy 14.75

Char-grilled 10oz English rib-eye steak with slow-roast garlic butter, skinny chips and watercress 28.5

SIDES

Buttered seasonal greens (v) 4.25

Courgette fries with honeyed yoghurt (v) 4.5

Chilli roast cauliflower with toasted almonds (nv) 4.5

Sea salted hand-cut chips (v) 4.25

Skinny chips or mashed potatoes (v) 4

Invisible chips 4 (*100% donation to Hospitality Action*)

PUDDINGS

Berkhamsted Bees honey panna cotta with cranberry and pistachio granola and yoghurt sorbet (n) 8.5

Sticky toffee pudding with toffee sauce and vanilla ice cream (n) 7.75

Coconut rice pudding with blackberry and local rosehip jam (nv) 7.25

Dark chocolate délice with coffee mascarpone and candied orange (v) 8

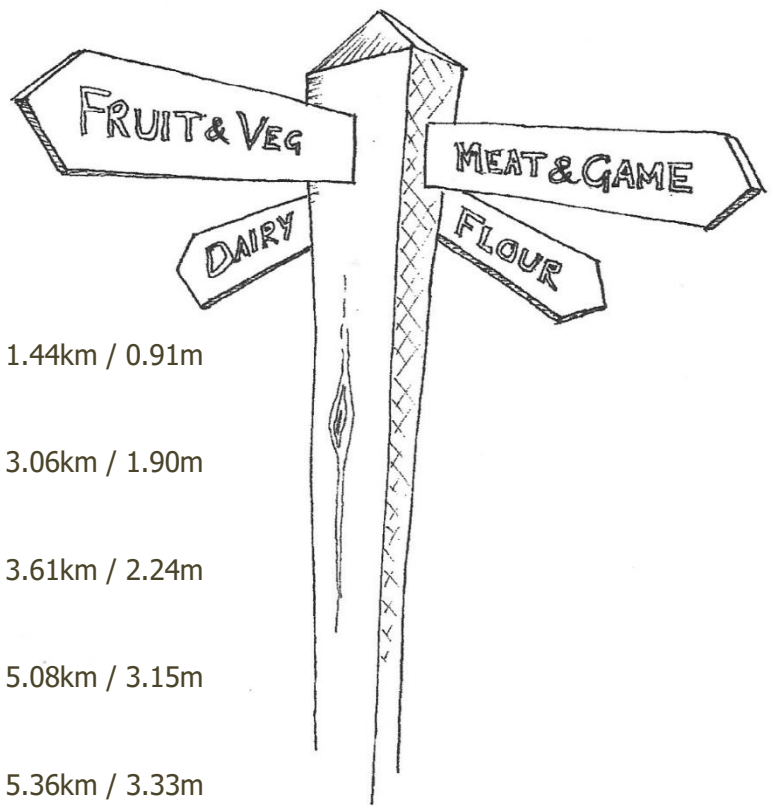
Homemade ice cream (chocolate, vanilla, strawberry) 6.75

Homemade sorbets (blackberry, pear, raspberry) 6

Affogato espresso with vanilla ice cream 5.5add Amaretto (n) 4

British cheese plate with homemade pumpnickel bread and apple and pear chutney (n) 9.5

(Bevistan Blue sheep's cheese, Wookey Hole cave-aged cheddar, St. Ivo - handmade in Cambridgeshire)



Rumblers Farm Shop, Potten End Pumpkins & squash	1.44km / 0.91m
Darvell & Sons, Berkhamsted Traditional Small Batch Bakery	3.06km / 1.90m
Ledgemore Farm, Great Gaddesden Local Lamb	3.61km / 2.24m
Berkhamsted Bees Gaddesden Row Honey	5.08km / 3.15m
Chiltern Fish & Game, Tring Butchers, Fishmongers & Local Game	5.36km / 3.33m
Goddens Butchers, Chesham Butchers, Chiltern Lamb	9.60km / 5.97m
Redbournbury Watermill, St Albans Traditional, Organic Flour Mill	10.26km / 6.38m
P.E. Mead, Wilstone, nr. Tring Chiltern Rapeseed Oil	10.92km / 6.78m
Native Beef, Sarratt Pasture fed Red Ruby Devon 28 day Dry-aged Beef	11.37km / 7.07m
Chiltern Heritage Orchard, St. Leonards Organic, Heritage Fruit	11.52km / 7.16m
Potash Farm Foods, Puttenham, nr. Tring Free Range Chicken	13.85km / 8.61m
Abbey Cheese, Leighton Buzzard English Cheese, Dairy & Delicatessen	16.83km / 10.46m
Watergate Farm, Hockliffe, nr. Leighton Buzzard Christmas Turkeys	18.75km / 11.65m
Chiltern Charcuterie, North Dean Cured Meats & Salami	20.13km / 12.51m
Timpson's Smallholding, Saunderton Buckinghamshire Butchers	23.54km / 14.62m
Bevistan Dairy, Carlton, Bedfordshire Artisan Sheep's Cheese	45.34km / 28.17m