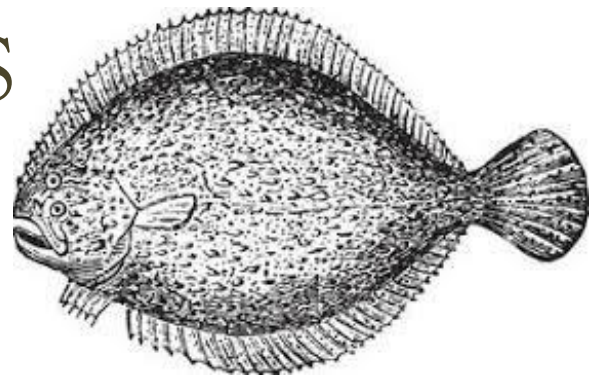


THE ALFORD ARMS

Thursday 26th September to Wednesday 9th October 2024
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 4.5 (4*,7*) GF Serious Pig Salamis 3.5 (9) GF, DF
Char-grilled Northchurch Padrón peppers with sea salt (vg) 6 GF, DF, VG
Rustic breads with slow-roast garlic, Chiltern rapeseed oil and balsamico (nv) 6 (2WBRO,10*,12*,14) DF, VG

STARTERS

Ashridge venison croquette with chard, red onion ketchup and poached baby gem 9.5 (1,2W,4,9,14) DF
Wild mushroom, tarragon and barley risotto with truffled crème fraîche and crispy shallots (v) 8.5 (1,2B,7,14,F)
Tempura soft shell crab, cucumber, fennel, radish, crispy noodles and siracha mayonnaise 10.75 (3,4,9,14,F) GF, DF
Sourdough Welsh rarebit, Wookey Hole cheddar, grape relish and watercress (nv) 8.75 (2WBRO,4,7,9,10*,12*,14)
Salt 'n pepper crispy squid with chilli jam 9 (8,14,F) GF, DF
Bubble and squeak, oak smoked bacon, free range poached egg and hollandaise sauce 9.5/16.5 (4,7,14,F) GF, DF

MAIN COURSE

Red wine braised English ox cheek with bone marrow and parsley mash and roast carrot 22.5 (1,7,14) GF
Roast local squash with orzo, sage, rocket pesto and parmesan and pumpkin seed shortbread crumb (nv) 15.5 (2W,4,7,14) Add Grilled halloumi (7) GF or chicken 6 GF, DF
Confit duck leg with beetroot blini, spiced organic plum sauce and crispy tenderstem broccoli 22 (1,4,14,F) GF, DF
Whole baked Cornish plaice, seaweed butter, sea salt baked new potatoes and Swiss chard 21 (3*,5,7,8*,14) GF, DF
Roast autumn roots and lentil cottage pie with pan-roast Brussel sprouts (vg) 15.75 (1,14) GF, DF VG
Locally made free range pork sausages with mash, greens and onion gravy 16.75 (1,2W,7,14) DF
Char-grilled 10oz English rib-eye steak, slow-roast garlic butter, hand-cut chips and watercress 33 (7,9,14,F) GF, DF

SIDES

Buttered seasonal greens (v) 5 (7) GF, DF, VG Courgette fries with honeyed yoghurt (v) 6.5 (2W,4,7)
Cauliflower cheese with parsley crumb (nv) 6 (2WBRO,7,9,10*,12*,14) Sea salted hand-cut chips (vg) 5 GF, DF, VG
Skinny chips or mashed potatoes (v) 4.5 (7,F) GF, DF, VG Invisible chips 4 (100% donation to Hospitality Action)

PUDDINGS

Tonka bean crème brûlée with ginger biscuits and local blackberry compôte 9 (2W,4,7)
Chiltern Heritage Orchard apple and pear strudel with vanilla custard 8.75 (2W,4,7)
Dark chocolate and miso tart with coconut sorbet 9.5 (2W,4,7,13,14)
Carrot and cinnamon cake with cream cheese frosting and candied orange 8.75 (2W,4,7)
Homemade ice cream with Lacey's Guernsey cream (coffee, vanilla, rhubarb and ginger ripple) 7.5 (4,7) GF, DF
Homemade sorbets (grapefruit, cherry, coconut) (vg) 6.75 GF, DF, VG Dark Chocolate truffles 5 (2W,4,7,13,14)
Affogato espresso with vanilla ice cream 6add Amaretto (n) 4.1 (4,7,10Almond,13) GF, DF
British cheeses, homemade pumpernickel bread, beetroot and pear chutney (n) 10.75 (1,2W,7,9,10*,12*,13*,14)
(Mrs Temple's Norfolk Binham Blue, Wookey Hole cave-aged cheddar, St. Ivo - handmade in Cambridgeshire)

All 14 FSA recognised allergens are found in our kitchen, so whilst we take every care, we cannot guarantee that there is no cross contamination.