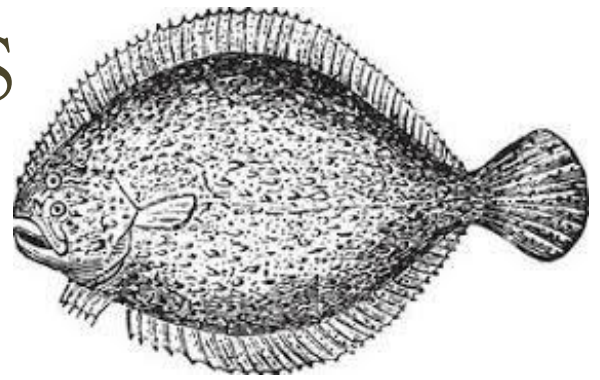


# THE ALFORD ARMS

Thursday 26<sup>th</sup> September to Wednesday 9<sup>th</sup> October 2024  
Please ask for help with any allergies



## SNACKS

Olives 4.5    Serious Pig Salamis 3.5

Char-grilled Northchurch padrón peppers with sea salt (vg) 6

Rustic breads with slow-roast garlic, Chiltern rapeseed oil and balsamico (nvg) 6

## STARTERS

Ashridge venison croquette with chard, red onion ketchup and poached baby gem 9.5

Wild mushroom, tarragon and barley risotto with truffled crème fraîche and crispy shallots (v) 8.5

Tempura soft shell crab with cucumber, fennel, radish and crispy rice noodles and siracha mayonnaise 10.75

Sourdough Welsh rarebit with Wookey Hole cheddar, grape relish and watercress (nv) 8.75

Salt 'n pepper crispy squid with chilli jam 9

Bubble and squeak with oak smoked bacon, free range poached egg and hollandaise sauce 9.5/16.5

## MAIN COURSE

Red wine braised English ox cheek with bone marrow and parsley mash and roast carrot 22.5

Roast local squash with orzo, sage, rocket pesto and parmesan and pumpkin seed shortbread crumb (nv) 15.5  
Add ..... Grilled halloumi or chicken 6

Confit duck leg with beetroot blini, spiced organic plum sauce and crispy tenderstem broccoli 22

Whole baked Cornish plaice with seaweed butter, sea salt baked new potatoes and Swiss chard 21

Roast autumn roots and lentil cottage pie with pan-roast Brussel sprouts (vg) 15.75

Locally made free range pork sausages with mash, greens and onion gravy 16.75

Char-grilled 10oz English rib-eye steak, slow-roast garlic butter, hand-cut chips and watercress 33

## SIDES

Buttered seasonal greens (v) 5

Courgette fries with honeyed yoghurt (v) 6.5

Cauliflower cheese with parsley crumb (nv) 6

Sea salted hand-cut chips (vg) 5

Skinny chips or mashed potatoes (v) 4.5

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

## PUDDINGS

Tonka bean crème brûlée with ginger biscuits and local blackberry compôte 9

Chiltern Heritage Orchard apple and pear strudel with vanilla custard 8.75

Dark chocolate and miso tart with coconut sorbet 9.5

Carrot and cinnamon cake with cream cheese frosting and candied orange 8.75

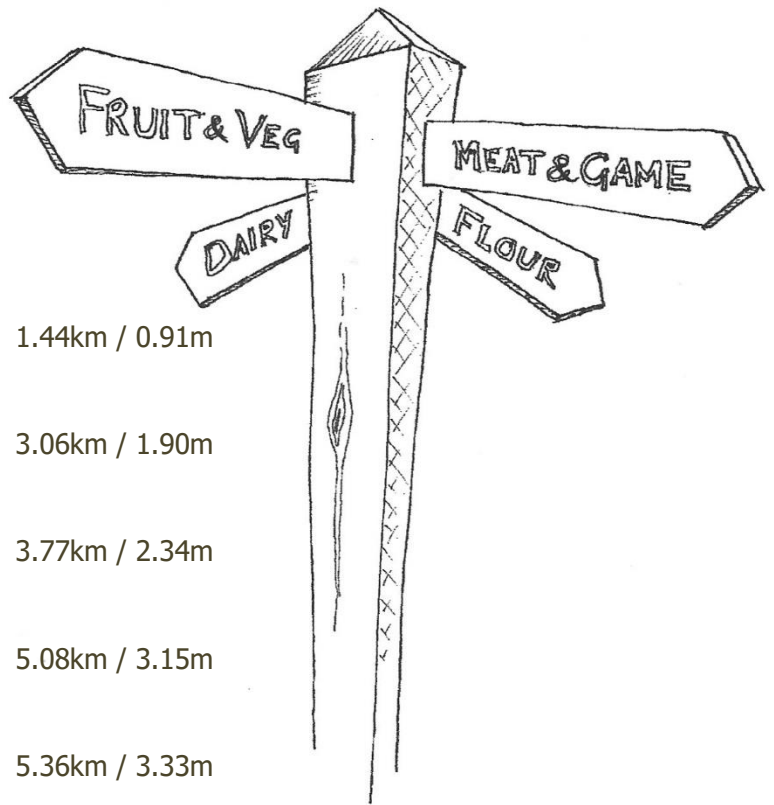
Homemade ice cream *with Lacey's Guernsey cream* (coffee, vanilla, rhubarb and ginger ripple) 7.5

Homemade sorbets (grapefruit, cherry, coconut) (vg) 6.75

Affogato espresso with vanilla ice cream 6 ..... add Amaretto (n) 4.1

Dark Chocolate truffles 5

British cheese plate with homemade pumpnickel bread and beetroot and pear chutney (n) 10.75  
(Mrs Temple's Norfolk Binham Blue, Wookey Hole cave-aged cheddar, St. Ivo - handmade in Cambridgeshire)



Rumblers Farm Shop, Potten End Pumpkin & Squash	1.44km / 0.91m
Darvell & Sons, Berkhamsted Traditional Small Batch Bakery	3.06km / 1.90m
Cheyney's Permaculture, Northchurch Regenerative Smallholding & Free Range Eggs	3.77km / 2.34m
Berkhamsted Bees Gaddesden Row Honey	5.08km / 3.15m
Chiltern Fish & Game, Tring Butchers, Fishmongers & Local Game	5.36km / 3.33m
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 & Lamb, 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
Watergate Farm, Hockliffe, nr. Leighton Buzzard Christmas Turkeys	18.75km / 11.65m
Timpson's Smallholding, Saunderton Buckinghamshire Butchers	23.54km / 14.62m
Lacey's Farm, Lane End, Buckinghamshire Cream from their Pedigree Guernsey Herd	27.98km / 17.38m
The Cracking Egg Company, Mursley Farm Free Range Eggs	28.03km / 17.42m
Bevistan Dairy, Carlton, Bedfordshire Artisan Sheep's Cheese	45.34km / 28.17m
Hodmedod's, Brampton, Suffolk Pulses, Grains & Flour from British Farms	159.23km / 98.94m