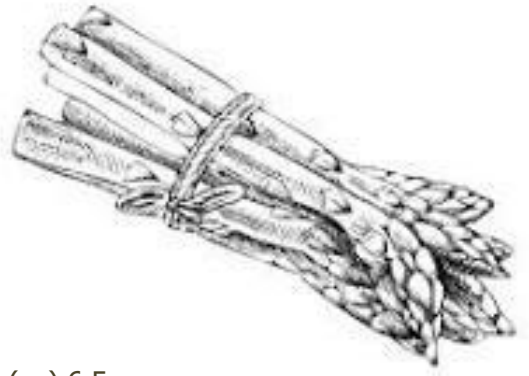


# THE ALFORD ARMS

Thursday 1<sup>st</sup> to Wednesday 14<sup>th</sup> May 2025

Please ask for help with any allergies



## SNACKS

Olives 5 Serious Pig Salamis 4

Indian spiced cauliflower popcorn with curried mayonnaise (v) 7

Rustic breads with slow-roast garlic, Chiltern rapeseed oil and balsamico (nv) 6.5

## STARTERS

Char-grilled asparagus with labneh and dukka crumb (nv) 13

Free range pork rib and wholegrain mustard croquettes with celeriac rémoulade and apple cider jus 9.5

Devilled Potash Farm free range chicken livers and hearts on toasted sourdough (n) 10.25

Salmon rillettes with pickled cucumber and grilled sourdough 10.5

Harissa baked cauliflower with carrot hummus, pickled local radish, wild garlic oil and crispy black rice (v) 8.75

Bubble and squeak with oak smoked bacon, free range poached egg and hollandaise sauce 10.25/17.5

## MAIN COURSE

Confit free range pork belly with sweetcorn and potato salsa 22

St. Ives smoked haddock and chive fishcake with local chard and gribiche sauce 18

Braised Jacob's ladder beef with Asian noodle salad and hot 'n sour sauce 21.75

Pan-fried Cornish pollock with green bean, courgette and black olive salad and Sarratt leaves 24

Locally made free range pork sausages with mash, greens and onion gravy 18.25

Linguine with wild garlic and pumpkin seed pesto, roast red onion and goats' cheese mousse (v) 17.5

Add ..... Dill buttered prawns 7

Char-grilled 10oz English rib-eye steak with slow-roast garlic butter, skinny chips and watercress 34.5

## SIDES

Local beetroot, cucumber and feta salad (v) 6.5

Buttered seasonal greens (vg) 5.5

Courgette fries with honeyed yoghurt (v) 6.5

Lemon and thyme sea salted hand-cut chips (vg) 5.5

Skinny chips or mashed potatoes (vg) 5

Invisible chips 4 (100% donation to Hospitality Action)

## PUDDINGS

Iced roast pineapple parfait with pineapple chilli salsa and coconut tuille 10

Warm carrot and cinnamon cake with cream cheese frosting and candied orange 9.25

Poached rhubarb with vanilla panna cotta and almond granola (n) 8.75

Dark chocolate mousse with cherry sorbet, poached cherries and chocolate snap (vg) 9.75

Homemade ice cream *with Lacey's Guernsey cream* (chocolate, vanilla, passion fruit) 7.75

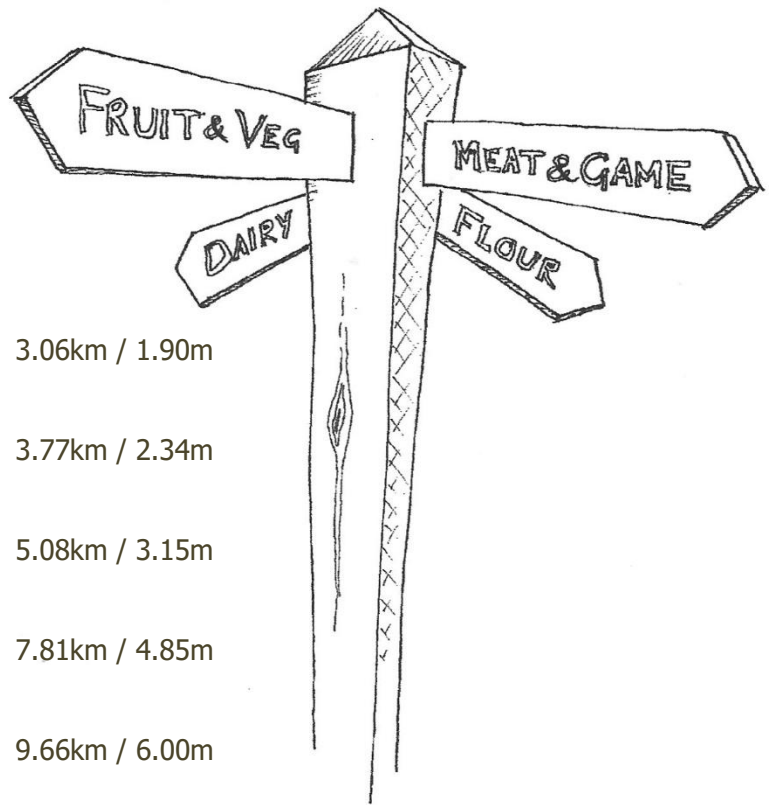
Homemade sorbets (clementine, mango, lime) (vg) 7

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

Dark Chocolate truffles 5.5

British cheese plate with homemade pumpnickel bread and beetroot and pear chutney (n) 12

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



Darvell & Sons, Berkhamsted Traditional Small Batch Bakery	3.06km / 1.90m
Cheyney's Permaculture Regenerative Smallholding & Free Range Eggs	3.77km / 2.34m
Berkhamsted Bees Gaddesden Row Honey	5.08km / 3.15m
Shortgrove Manor Farm, Kensworth Citrus Fruit from the UK National Collection	7.81km / 4.85m
Chiltern Fish & Game, Tring Butchers, Fishmongers & Local Game	9.66km / 6.00m
Redbournbury Watermill, St Albans Traditional, Organic Flour Mill	10.26km / 6.38m
Groom's, Ford End, Ivinghoe Butchers & Farm Shop	10.5km / 6.52m
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 & Easter 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