

THE ALFORD ARMS

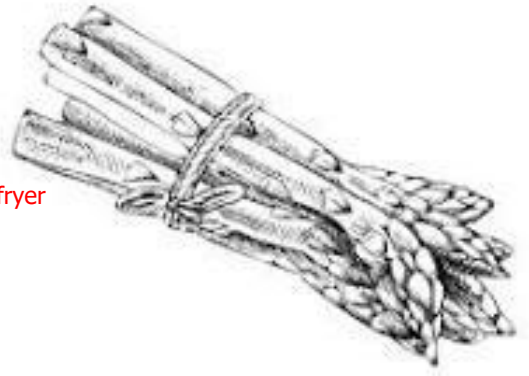
Thursday 1st to Wednesday 14th May 2025

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 5 (4*,7*) GF Serious Pig Salamis 4 (9) GF, DF

Indian spiced cauliflower popcorn with curried mayonnaise (v) 7 (4,9,14,F) GF, DF

Rustic breads with slow-roast garlic, Chiltern rapeseed oil and balsamico (nv) 6.5 (2WBRO,10*,12*,14) DF, VG

STARTERS

Char-grilled asparagus with labneh and dukka crumb (nv) 13 (1,2W*,7,10H,12,13,14)

Free range pork rib and wholegrain mustard croquettes, celeriac rémoulade, apple cider jus 9.5 (1,2W,4,9,14,F) DF

Devilled Potash Farm free range chicken liver and hearts, toasted sourdough (n) 10.25 (1,2WBRO,7,9,10*,12*,14)

Salmon rillettes with pickled cucumber and grilled sourdough (n) 10.5 (1,2W,3*,5,7,8*,9,10*,12*,14)

Harissa cauliflower, carrot hummus, pickled local radish, wild garlic oil and crispy black rice (v) 8.75 (14,F) GF, DF, VG

Bubble and squeak, oak smoked bacon, free range poached egg and hollandaise sauce 10.25/17.5 (4,7,14,F) GF, DF

MAIN COURSE

Confit free range pork belly with sweetcorn and potato salsa 22 (14) GF, DF

St. Ives smoked haddock and chive fishcake with local chard and gribiche sauce 18 (1,2W,3*,4,5,8*,9,14,F) DF

Braised Jacob's ladder beef with Asian noodle salad and hot 'n sour sauce 21.75 (1,5,9,12*,13,14) GF, DF

Pan-fried Cornish pollock, green bean, courgette and black olive salad and Sarratt leaves 24 (3*,5,8*,9,14) GF, DF

Locally made free range pork sausages with mash, greens and onion gravy 18.25 (1,2W,7,14) DF

Linguine with wild garlic and pumpkin seed pesto, roast red onion and goats' cheese mousse (v) 17.5 (2W,4,7,14)

Add Dill buttered prawns 7 (3,7) GF

Char-grilled 10oz English rib-eye steak, slow-roast garlic butter, skinny chips and watercress 34.5 (7,9,14,F) GF, DF

SIDES

Local beetroot, cucumber and feta salad (v) 6.5 (7,9,14) GF Buttered seasonal greens (vg) 5.5 (7) GF, DF, VG

Courgette fries with honeyed yoghurt (v) 6.5 (2W,4,7) Lemon and thyme sea salted chips (vg) 5.5 (F) GF, DF, VG

Skinny chips (F) or mashed potatoes (7) (vg) 5 GF, DF, VG Invisible chips 4 (100% donation to Hospitality Action)

PUDDINGS

Iced roast pineapple parfait with pineapple chilli salsa and coconut tuille 10 (2W,4,7,14)

Warm carrot and cinnamon cake with cream cheese frosting and candied orange 9.25 (2W,4,7)

Poached rhubarb with vanilla panna cotta and almond granola (n) 8.75 (2W,7,10,14)

Dark chocolate mousse with cherry sorbet, poached cherries and chocolate snap (vg) 9.75 (13,14) DF, GF, VG

Homemade ice cream *with Lacey's Guernsey cream* (chocolate, vanilla, passion fruit) 7.75 (4,7,13) GF, DF

Homemade sorbets (clementine, mango, lime) (vg) 7 GF, DF, VG

Dark Chocolate truffles 5.5 (2W,4,7,13,14)

Affogato espresso with vanilla ice cream 6add Amaretto (n) 4.1 (4,7,10Almond,13) GF, DF

British cheese plate, homemade pumpernickel bread and beetroot and pear chutney (n) 11.5 (1,2W,7,9,10*,12*,13*,14)