

# THE ALFORD ARMS

Thursday 5<sup>th</sup> to Wednesday 23<sup>rd</sup> September 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) GF, VG

## STARTERS

Ham hock and rabbit terrine with pickled shallots, local radish and leaves 9.5 (1,9,14) GF, DF  
Wild mushroom, tarragon and barley risotto, truffled crème fraîche and crispy shallots (v) 8.5 (1,2B,7,14,F) DF, VG  
Cornish crab and lime, chilli-buttered Cheyney's courgette linguine with crispy kale 9.75 (3,4,7,9,14,F) GF  
Roast sweet potato, spinach and feta tart with red onion chutney (v) 8.75 (2W,4,7,9,14)  
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

Confit free range pork belly with black pudding hash cake, rainbow chard and local elderberry jus 21 (1,2B,14) DF  
Roast local squash with orzo, sage, rocket pesto and parmesan and pumpkin seed shortbread crumb (nv) 15.5 (2W,4,7,10 Pine nut,14) Add ..... Griddled halloumi 6 (7) GF  
Slow-roast duck leg, beetroot blini, spiced organic plum sauce and crispy tenderstem broccoli 22 (1,2W,4,7,9,14,F)  
St. Ives smoked haddock and prawn fishcake with celeriac rémoulade with salsa verde 18.5 (1,2W,\*,4,5,8\*,9,17) DF  
Imam bayildi with cracked wheat tabouleh, hummus and tzatziki (v) 15.75 (2W,7,9,14)  
Add ..... English lamb koftas 6 GF, DF  
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, parsley crumb (nv) 6 (2WBRO,7,9,10\*,12\*) Sea salted hand-cut chips (vg) 5(F) 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,4,7,13)  
Chocolate and ale cake with chocolate frosting and milk ice cream 8.75 (2WB,4,7,13,14)  
Organic opal plum and orange Bakewell tart with clotted cream (n) 9.5 (2W,4,7,10Almond)  
Homemade ice cream with Lacey's Guernsey cream (coffee, vanilla, rhubarb and ginger ripple) 7.5 (4,7) GF, DF  
Homemade sorbets (apple, cherry, coconut) (vg) 6.75 GF, DF, VG Dark Chocolate truffles 5 (2W,4,7,13,14)  
Affogato espresso with vanilla ice cream 6 .....add Amaretto (n) 4.1 (4,7,10Almond,13) GF, DF  
British cheeses, homemade pumpnickel bread, beetroot and pear chutney (n) 10.75 (1,2W,7,9,10\*,12\*,13\*,14)

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.