

THE ALFORD ARMS

Thursday 31st August to Wednesday 6th September 2023
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 (9) GF, DF
Roast Northchurch Padrón peppers with sea salt (v) GF, DF, VG
Rustic breads with slow-roast garlic, Chiltern rapeseed oil and balsamico (nv) 6 (2WBRO,10*,12*,14) DF, VG

STARTERS

Tempura broccoli with spiced aubergine caviar and feta (v) 7.75 (2W,7,9,14,F)
Soused mackerel fillet with char-grilled local courgettes and wasabi mayonnaise 9.5 (3*,4,5,8*,9,14) GF, DF
Balsamic glazed figs, labneh, dukka crumb (n) 8.75 (7,10H,12,14) GF Add crispy Parma ham 2 (14) GF, DF
Whipped goats' cheese with pea, broad bean and pickled red onion salad (v) 7.75 (7,9,14) GF
Ashridge venison bonbon with heritage beetroot salsa, watercress and crispy shallots 9.25 (1,2W,4,9,14.F) DF
Bubble and squeak, oak smoked bacon, free range poached egg and hollandaise sauce 8.75/16.5 (4,7,14,F) GF, DF

MAIN COURSE

Free range pork belly, Parisian potatoes, rainbow chard, greengage and soubise sauce 19.75 (1,2W,7,14) GF, DF
Sautéed wild mushrooms, roast garlic gnocchi and ricotta (v) 14.75 (2W,4,7) Add Braised rabbit 6 (1,14) GF, DF
Cracked wheat and chickpea pilau with pulled English lamb shoulder, coriander, spring onion, preserved lemon and roast cauliflower 21.75 (1,2W,9,14) GF, DF
Baked brill fillet with boxty potato cake, black cabbage and prawn butter sauce 23 (2W,3,4,5,7,8*,14) GF
Locally made free range pork sausages with mash, greens and onion gravy 15.75 (1,2W,7,14) DF
Chilli roast broccoli and sweet potato with spelt conchiglie, spinach and blood orange (v) 14.5 (2WS,4) DF
Add grilled red mullet 6 (5) GF, DF
Char-grilled 10oz English rib-eye steak, slow-roast garlic butter, hand-cut chips and watercress 32 (7,9,14,F) GF, DF

SIDES

Truffle and chilli hispi cabbage with spelt (v) 5.5 (2S) DF, VG Buttered seasonal greens (v) 5 (7) GF, DF, VG
Sea salted hand-cut chips (v) 5 (F) GF, DF, VG Courgette fries with honeyed yoghurt (v) 5.5 (2W,4,7,F)
Skinny chips or mashed potatoes (v) 4.5 (7,F) GF, DF, VG Invisible chips 4 (100% donation to Hospitality Action)

PUDDINGS

Warm apple and local blackberry crumble tart with mascarpone 8.75 (2W,7) GF
White chocolate panna cotta with elderflower macerated raspberries and honeycomb 9 (7,13) GF
Warm sticky toffee pudding with toffee sauce and vanilla ice cream (n) 8.50 (2W,4,7,10*)
Red wine poached local pear and blackberries with apple sorbet and pistachio granola (n) 8.25 (2OW,10,14) DF, VG
Homemade ice cream *with Lacey's Guernsey cream* (apricot ripple, chocolate (13), apricot ripple) 6.75 (4,7) GF, DF
Homemade sorbets (apple, mango, coconut & lime) 6.5 GF, DF, VG Chocolate truffles 5 (2W,4,7,13,14)
Affogato espresso with homemade vanilla ice cream 5.5add Amaretto (n) 4 (4,7,10Almond,13) GF, DF
British cheese plate with celery salt lavosh crisps and red onion chutney (n) 10.75 (1,2W,7,9,10*,12*,13*,14)
(Marlow Cheese Chiltern Cloud, Bevestan Dairy sheep's cheese and Bevestan Blue)