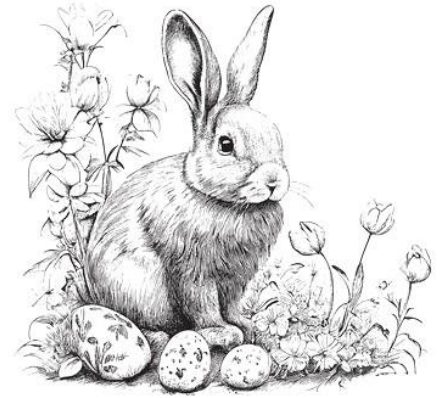


# THE ALFORD ARMS

Thursday 21<sup>st</sup> March to Wednesday 3<sup>rd</sup> April 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  
Cauliflower popcorn with Indian spiced mayonnaise (v) 6 (4,9,F) GF, DF  
Rustic breads with slow-roast garlic, Chiltern rapeseed oil and balsamico (nv) 6 (2WBRO,10\*,12\*,14) DF, VG

## STARTERS

Pea and mint mousse with crispy Parma ham and sourdough croutons (n) 8.5 (1,2WBRO,7,9,10\*,12\*,14)  
Grilled Cornish sardines with wholegrain mustard potato salad and pickled cucumber 9.25 (3\*,4,5,8\*,9,14) GF, DF  
Smoked ham hock and cider terrine with piccalilli and grilled sourdough (n) 8.75 (1,2WRBO,9,10\*,12\*,14) DF  
Broccoli and blue cheese croquette with burnt onion ketchup and watercress (v) 8.75 (2W,4,7,9,14)  
Pan-fried local pigeon breast, rocket, watercress, raspberry dressing and toasted walnuts (n) 9.75 (9,10,14) GF, 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, truffled butterbean purée, cavolo nero, black pudding bonbon 21.5 (1,2WB,4,14) GF, DF  
Butternut squash, puy lentil and coconut curry, chapati, courgette and lime pickle (vgn) 16 (2W,9,10\*,11\*,14) DF, VG  
Smoked haddock and prawn fishcake with rainbow chard and lemon butter sauce 18.75 (1,2W,3,4,5,7,8\*,9,14)  
Local wild garlic gnocchi, roast purple sprouting, chicory and sun-dried tomato and sunflower seed pesto (v) 15.75 (2W,4,7,14) Add ..... Free range chicken brochette 6 GF, DF  
Pan-roast stone bass, chive new potato cake, Jerusalem artichoke crisps and parsley velouté 23 (3\*,5,7,8\*,14,F) GF  
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 (2W,4,7)  
Char-grilled cabbage, parmesan cream, crispy shallots (v) 6 (7,F) GF Sea salted hand-cut chips (v) 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

Dark chocolate delice with caramel sauce, chocolate crumb and lime jel 9.5 (4,7,13) GF  
Iced mango parfait with pineapple and chili salsa and coconut mousse 9.25 (4,7) GF  
Sticky toffee pudding with toffee sauce and vanilla ice cream (n) 8.75 (2W,4,7,10\*,14)  
Classic tiramisu with coffee ice cream 9 (2W,4,7,13,14)  
Homemade ice cream *with Lacey's Guernsey cream* (coffee, vanilla, lemon meringue) 7.5 (4,7) GF, DF  
Homemade sorbets (lime, cherry, coconut) 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 cheese plate, pumpernickel bread, beetroot and pear chutney (n) 10.75 (1,2W,7,9,10\*,12\*,13\*,14)  
(Bevistan Blue sheep's cheese, Wookey Hole cave-aged cheddar, St. Ivo - handmade in Cambridgeshire)

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.