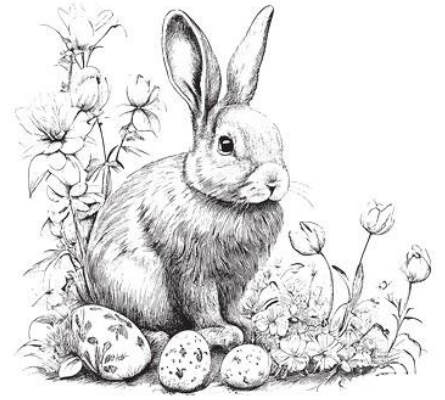


# THE ALFORD ARMS

Thursday 21<sup>st</sup> March to Wednesday 3<sup>rd</sup> April 2024  
Please ask for help with any allergies.



## SNACKS

Olives (v) 4.5   Serious Pig Salamis 3.5  
Cauliflower popcorn with Indian spiced mayonnaise (v) 6  
Rustic breads with slow-roast garlic, Chiltern rapeseed oil and balsamico (nv) 6

## STARTERS

Pea and mint mousse with crispy Parma ham and sourdough croutons (n) 8.5  
Grilled Cornish sardines with wholegrain mustard potato salad and pickled cucumber 9.25  
English grain risotto with sweet potato, smoked paprika, crème fraîche and crispy kale (v/vg) 8.75  
Broccoli and blue cheese croquette with burnt onion ketchup and watercress (v) 8.75  
Pan-fried local pigeon breast with rocket, watercress and raspberry dressing with toasted walnuts (n) 9.75  
Bubble and squeak with oak smoked bacon, free range poached egg and hollandaise sauce 8.75/16.5

## MAIN COURSE

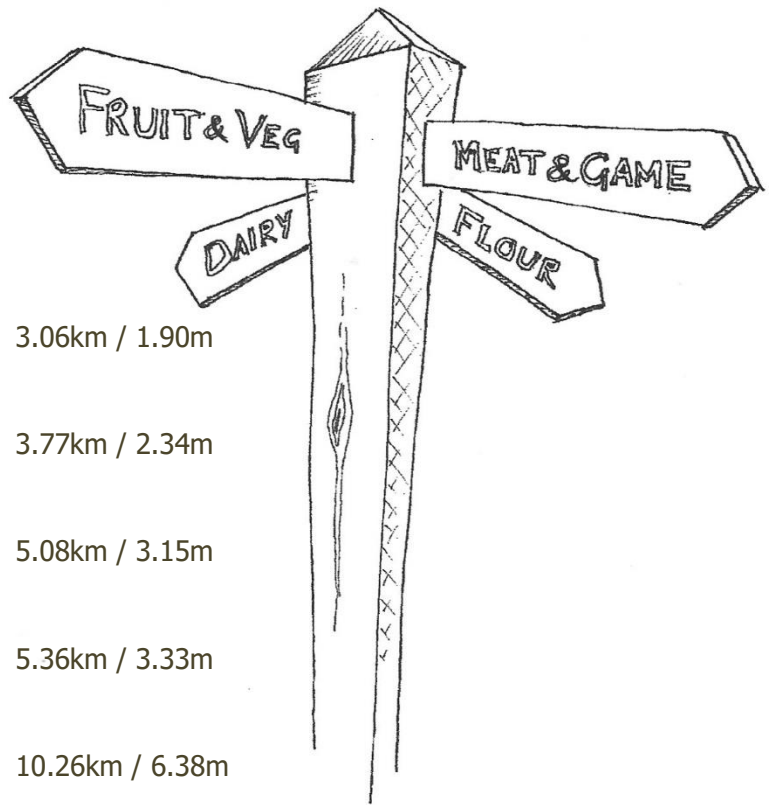
Free range pork belly with truffled butterbean purée, cider braised cavolo nero and black pudding bonbon 21.5  
Roast butternut squash, puy lentil and coconut curry with chapati and courgette and lime pickle (nvg) 16  
Smoked haddock and prawn fishcake with rainbow chard and lemon butter sauce 18.75  
Local wild garlic gnocchi with roast purple sprouting, chicory and sun-dried tomato and sunflower seed pesto (v) 15.75   Add ..... Free range chicken brochette 6  
Pan-roast stone bass fillet with chive new potato cake, Jerusalem artichoke crisps and parsley velouté 23  
Locally made free range pork sausages with mash, greens and onion gravy 16.75  
Char-grilled 10oz English rib-eye steak with slow-roast garlic butter, hand-cut chips and watercress 33

## SIDES

Buttered seasonal greens (v) 5	Courgette fries with honeyed yoghurt (v) 6
Char-grilled hispi cabbage with parmesan cream and crispy shallots (v) 6	Sea salted hand-cut chips (v) 5
Skinny chips or mashed potatoes (v) 4.5	Invisible chips 4 ( <i>100% donation to Hospitality Action</i> )

## PUDDINGS

Dark chocolate delice with caramel sauce, chocolate crumb and lime jel 9.5  
Iced mango parfait with pineapple and chili salsa and coconut mousse 9.25  
Sticky toffee pudding with toffee sauce and vanilla ice cream 8.75  
Classic tiramisu with coffee ice cream 9  
Homemade ice cream *with Lacey's Guernsey cream* (coffee, vanilla, lemon meringue) 7.5  
Homemade sorbets (lime, cherry, coconut) 6.75  
Affogato espresso with vanilla ice cream 6 .....add Amaretto (n) 4.1                                      Dark Chocolate truffles 5  
British cheese plate with homemade pumpernickel bread and beetroot and pear chutney (n) 10.75  
(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
Chiltern Fish & Game, Tring Butchers, Fishmongers & Local Game	5.36km / 3.33m
Redbournbury Watermill, St Albans Traditional, Organic Flour Mill	10.26km / 6.38m
P.E. Mead, Wilstone, nr. Tring Chiltern Rapeseed Oil	10.92km / 6.78m
Culture Bakery, Wilstone, nr. Tring Artisan Sourdough Bread	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 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