

THE ALFORD ARMS

Thursday 28th November to Tuesday 24th December 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

Free range pigs-in-blankets with Great Gaddesden honey and mustard 7 (2W,7,9,14)

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

STARTERS

Local pheasant and ham hock terrine with Alford piccalilli and char-grilled sourdough (n) 9.5 (1,2WBRO,9,10*12*,14) DF

Slow-baked heritage beetroot, coconut labneh, toasted chilli seeds, local honey (vg) 8.75 (9,13,14) GF, DF, VG

Red mullet escabeche with brown bread rouille (n) 9.75 (2WBRO,3*,4,5,8*,9,10*,12*,14) DF

Ashridge venison croquettes with hedgerow chutney and watercress 10.75 (1,2W,4,9,14) DF

Hodmedod's grain risotto, wild mushrooms, goats' cheese mousse and crispy oyster mushrooms (v) 8.75 (1,2WB,7,14,F)

Home-cured sloe gin salmon gravadlax with new potato salad and caper dressing 9.75 (1,3*,4,5,8*,9,14) GF, DF

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

MAIN COURSE

Butter roast free range Watergate Farm turkey with pig-in-blanket and all the trimmings (n) 23 (1,2W,4,7,14)

Indian spiced cauliflower with apricot and coriander cous cous, wilted cauli greens and toasted almonds (nvg) 17.25 (2W,9,10,14) DF, VG Add Free range chicken tikka brochette 6 (9) GF, DF

Pan-roast hake fillet with creamed polenta, local chard, carrots and parsley vinaigrette 23.5 (3*,5,7,8*,9,14) GF, DF

Primitivo braised pasture-fed Native Beef cottage pie with roast shallots and sprout hash 20.5 (1,7,14) GF

Roast Potten End squash, spinach and lentil roulade with winter greens and chestnut cream (nv) 16.75 (2W,7,10)

St. Ives smoked haddock fishcake, celeriac rémoulade, sprout tops and salsa verde 19.75 (1,2W,3*,4,5,8*,9,14) DF

Locally made free range pork sausages with mash, greens and onion gravy 17.75 (1,2W,7,14) DF

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

SIDES

Brussel sprout hash 5.5 GF, DF, VG

Honey roast parsnips and carrots (v) 6 (7) GF, DF, VG

Skinny chips or mashed potatoes (v) 5 (7,F) GF, DF, VG

Courgette fries with honeyed yoghurt (v) 6.5 (2W,4,7)

Sea salted hand-cut chips (v) 5.5 GF, DF, VG

Invisible chips 4 (100% donation to Hospitality Action)

PUDDINGS

Sticky toffee pear cake with coconut sorbet (v) 9 (2W,4,7,14)

Homemade Christmas pudding with brandy butter and Lacey's cream 9.5 (2W,4,7,14)

Warm apple and sherried sultana crumble with vanilla custard 8.75 (4,7,14) GF

Dark chocolate delice with cranberry and orange compôte and crème fraîche 9.75 (4,7,13,14) GF

Homemade ice cream with Lacey's Guernsey cream (chocolate, vanilla, blackberry ripple) 7.75 (4,7,13) GF, DF

Homemade sorbets (clementine, rosehip, coconut) 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 pumpnickel bread and beetroot and pear chutney (n) 11.5 (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.