

# THE ALFORD ARMS

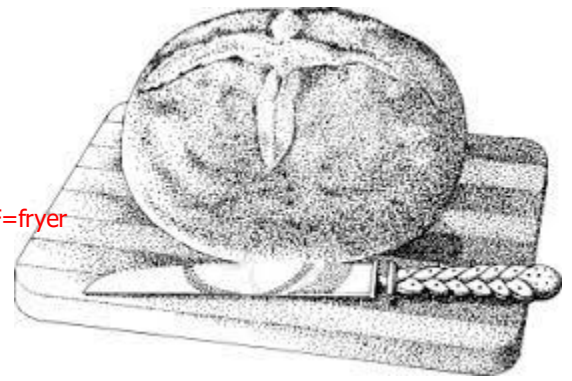
Thursday 23rd January to Wednesday 5th February 2025

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

Crispy free range pork belly bits and crackling with chilli, soy and honey sauce 7 (13,14,F) GF, DF

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

## STARTERS

Smoked haddock kedgeree with parsley mornay and curried sultanas 9.5 (2W,3\*,4,5,7,8\*,9,14) GF

Tuscan Ribollita broth with crème fraîche, chives and garlic oil (nv) 8.75 (1,2WBRO,7,10\*,12\*,14) DF

Crispy pulled beef blade with Asian rice noodle salad and hot 'n sour sauce (n) 9.5 (1,5,13,14,F) GF, DF

Orzo with basil pesto, baked sea bass, rocket and shallot 10.75 (2W,3\*4,5,7,8\*,9,14)

Butternut squash fondant with chestnut purée, whipped feta and zaatar crumb (nv) 9 (1,2W\*,7,9,10,12,14)

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

## MAIN COURSE

Confit duck leg, cumin spiced lentils, roast fennel and pomegranate, fennel and coriander salad 21.5 (1,2W\*,14) DF

Roast cauliflower and leek crumble with braised greens and flamingo peas (vg) 17.5 (1,2W,14) DF, VG

Add ..... Greek yoghurt and paprika marinated free range chicken brochette 5 (7) GF

Beef shin and mushroom stew with tarragon dumpling and parsnip gratin 20.5 (1,2W,7,9,14)

Broccoli and Oxford Blue vol-au-vent, watercress, pickled celery and walnut salad (nv) 17.25 (1,2W,4,7,9,10,14)

Pan-roast hake, Provençal sauce, parmentier potatoes, marrowfat peas, crispy capers 22.5 (1,3\*,5,8\*,14,F) GF, 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, slow-roast garlic butter, skinny chips and watercress 34.5 (7,9,14,F) GF, DF

## SIDES

Brussel sprouts with truffle and chilli (v) 5.5 GF, DF, VG

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

Buttered seasonal greens (v) 5.5 (7) GF, VG

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

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

Invisible chips 4 (100% donation to Hospitality Action)

## PUDDINGS

Locally grown mandarin trifle with cinnamon custard and Chantilly cream 8.75 (2W,4,7)

Caramelised chocolate mousse with poached pear, hazelnut tuille and vanilla ice cream (n) 9.5 (4,7,10,13) GF

Classic treacle tart with clotted cream 8.75 (2W,4,7,14)

Warm banana and coconut cake with lime sorbet, rum and chilli syrup (vg) 9 (2W,13) DF, VG

Homemade ice cream *with Lacey's Guernsey cream* (chocolate, vanilla, passion fruit) 7.75 (4,7,13) GF, DF

Homemade sorbets (clementine, local rosehip, lime) (vg) 7 GF, DF, VG Dark Chocolate truffles 5.5 (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, homemade pumpernickel bread and beetroot and pear chutney (n) 11.5 (1,2W,7,9,10\*,12\*,13\*,14)