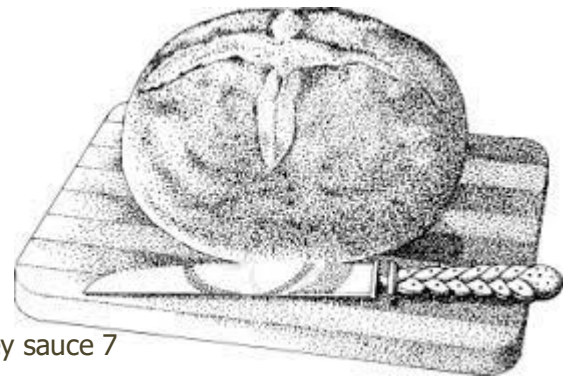


THE ALFORD ARMS

Thursday 23rd January to Wednesday 5th February 2025

Please ask for help with any allergies



SNACKS

Olives 5 Serious Pig Salamis 4

Crispy free range pork belly bits and crackling with chilli, soy and honey sauce 7

Rustic breads with slow-roast garlic, Chiltern rapeseed oil and balsamico (nv) 6.5

STARTERS

Smoked haddock kedgeree with parsley mornay and curried sultanas 9.5

Tuscan Ribollita broth with crème fraîche, chives and garlic oil (nv) 8.75

Crispy pulled beef blade with Asian rice noodle salad and hot 'n sour sauce (n) 9.75

Orzo with basil pesto, baked sea bass, rocket and shallot 10.75

Butternut squash fondant with chestnut purée, whipped feta and zaatar crumb (nv) 8.75

Bubble and squeak with oak smoked bacon, free range poached egg and hollandaise sauce 10.25/17.5

MAIN COURSE

Confit duck leg with cumin spiced lentils, roast fennel and pomegranate, fennel and coriander salad 21.5

Roast cauliflower and leek crumble with braised greens and flamingo peas (vg) 17.5

Add Greek yoghurt and paprika marinated free range chicken brochette 5

Beef shin and mushroom stew with tarragon dumpling and parsnip gratin 20.5

Broccoli and Oxford Blue vol-au-vent with watercress, pickled celery and walnut salad (nv) 17.25

Pan-roast hake with Provençal sauce, parmentier potatoes, marrowfat peas and crispy capers 22.5

Locally made free range pork sausages with mash, greens and onion gravy 17.75

Char-grilled 10oz English rib-eye steak with slow-roast garlic butter, skinny chips and watercress 34.5

SIDES

Brussel sprouts with truffle and chilli (vg) 5.5

Courgette fries with honeyed yoghurt (v) 6.5

Buttered seasonal greens (vg) 5.5

Sea salted hand-cut chips (vg) 5.5

Skinny chips or mashed potatoes (vg) 5

Invisible chips 4 (*100% donation to Hospitality Action*)

PUDDINGS

Locally grown mandarin trifle with cinnamon custard and Chantilly cream 8.75

Caramelised chocolate mousse with poached pear, hazelnut tuille and vanilla ice cream (n) 9.5

Classic treacle tart with clotted cream 8.75

Warm banana and coconut cake with lime sorbet, rum and chilli syrup (vg) 9

Homemade ice cream *with Lacey's Guernsey cream* (chocolate, vanilla, passion fruit) 7.75

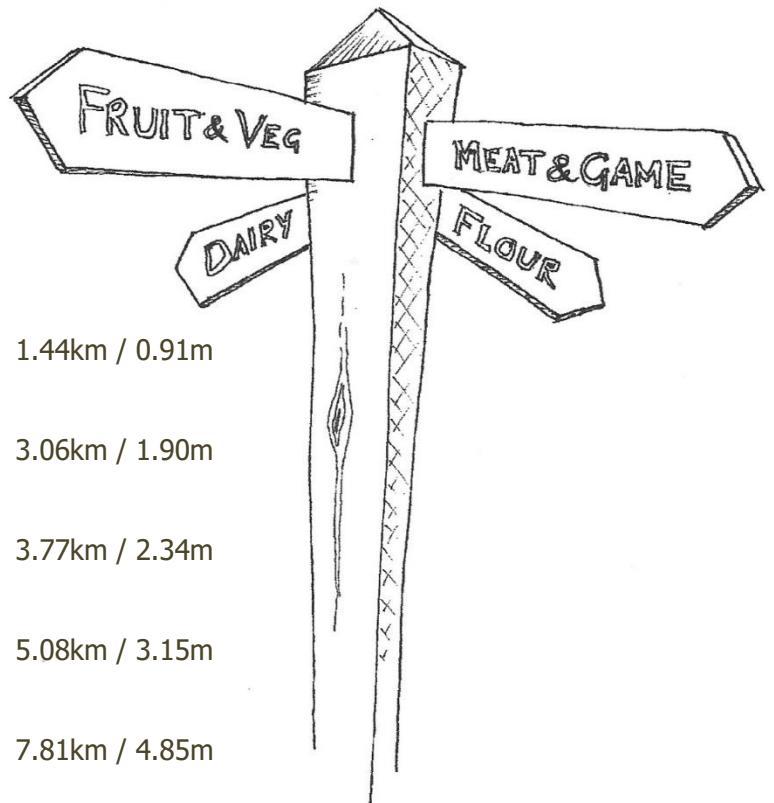
Homemade sorbets (clementine, local rosehip, lime) (vg) 7

Affogato espresso with vanilla ice cream 6add Amaretto (n) 4.1

Dark Chocolate truffles 5.5

British cheese plate with homemade pumpnickel bread and beetroot and pear chutney (n) 11.5

(Bevistan Blue sheep's cheese, Wookey Hole cave-aged cheddar, St. Ivo - handmade in Cambridgeshire)



Rumblers Farm Shop, Potten End Pumpkin & Squash	1.44km / 0.91m
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
Shortgrove Manor Farm, Kensworth Citrus Fruit from the UK National Collection	7.81km / 4.85m
Chiltern Fish & Game, Tring Butchers, Fishmongers & Local Game	9.66km / 6.00m
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
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