

# THE ALFORD ARMS

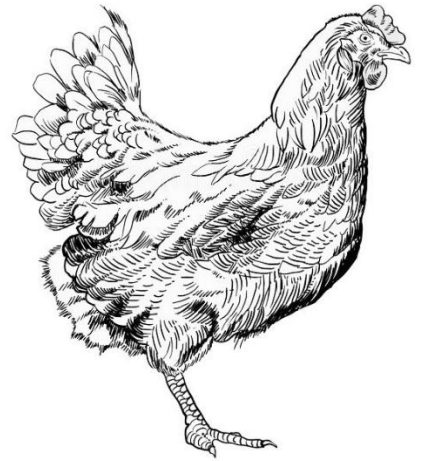
Thursday 3<sup>rd</sup> to Wednesday 16<sup>th</sup> April 2025

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 5 (4\*,7\*) GF Serious Pig Salamis 4 (9) GF, DF

Indian spiced cauliflower popcorn with curried mayonnaise (v) 7 (4,9,14,F) GF, DF

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

## STARTERS

Crispy Groom's lamb faggot with mushy peas and mint jus 10.25 (1,2W,4,14,F) DF

Dill marinated heritage beetroot with haricot bean hummus and feta cheese (v) 9 (7,14) GF

Baked sardine fillets with potato salad and salsa verde 9.5 (4,5,9,14) GF, DF

Roast broccoli, chicory and orzo pasta with toasted pumpkin seeds and blue cheese dressing (v) 8.75 (2W,4,7,14)

Salt 'n pepper crispy piquillo peppers with slow-roast garlic aioli (v) 9.50 (4,9,14,F) GF, DF

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

## MAIN COURSE

Potash Farm free range coq au vin with colcannon and purple sprouting broccoli 21.75 (1,7,14) GF

Ras el hanout spiced aubergine, tabouleh and chilli, garlic and tomato sauce (vg) 17.75 (1,2W,9\*,12\*,13,14) DF, VG

Cured pork loin steak with fried free range hens' egg, chunky chips and parsley liquor 22 (1,2W,4,7,9,14,F)

Pan-roast Cornish pollock, new potato cake, wilted cauli greens and chive caper cream sauce 23 (3\*,5,7,8\*,9,14) GF

Locally made free range pork sausages with mash, greens and onion gravy 18.25 (1,2W,7,14) DF

Broad bean, baby gem, pea and spring onion spaetzle with burnt lemon and parsley oil (v) 17.5 (2W,4,7)

Add ..... Crispy pulled free range chicken 6 (F)

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

## SIDES

Cumin and chilli roast heritage carrots with [dukka](#) crumb (nv) 6.5 (1,10H,12,14) Seasonal greens (vg) 5.5 (7) GF

Courgette fries with honeyed yoghurt (v) 6.5 (2W,4,7) Lemon and thyme sea salted chips (vg) 5.5 (F) GF, DF, VG

Skinny chips (F) or mashed potatoes (7) (vg) 5 GF, DF, VG Invisible chips 4 (100% donation to Hospitality Action)

## PUDDINGS

Poached rhubarb with vanilla panna cotta and [almond](#) granola (n) 8.75 (2W,7,10,14)

Marmalade Bakewell [tart](#) with clotted cream (n) 9 (2W,4,7,10Almond)

Set chocolate custard with lime and saffron curd and chocolate crackle (vg) 9.75 (13) GF, DF, VG

Sticky toffee pudding with toffee sauce and vanilla ice cream (n) 9.25 (2W,4,7,10\*,14)

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

Homemade sorbets (clementine, mango, 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)