THE ALFORD ARMS

New Year's Day Brunch 2026

To Get You Started

Eggy bread (v) …to share 7

Cauliflower popcorn with Indian spiced mayonnaise (v) 7

Crunchy camembert bits with cranberry sauce (v) 7.5

Crispy salt 'n pepper free range pork belly bits and crackling with chilli, soy and honey sauce 7.5

The Main Event

Short stack pancakes with blueberries and maple syrup (v) 13.5 …add crispy smoked bacon 4

Pulled free range pork shoulder and fried egg bap with slaw and fries 16.75

Eggs Royale with St. Ives smoked salmon and bloody Mary hollandaise sauce 18.5

Bubble and squeak with oak smoked bacon, poached egg and hollandaise sauce 10.5/18.25

Gruyère mac 'n cheese with sourdough and parsley crust (nv) 16.75

Locally made bangers and mash with greens and caramelised onion gravy 18.75

Smoked haddock and spinach mornay with cheddar cheese straws 19.75

Classic full English breakfast 17.75
(local sausage, bacon, fried egg, tomato, beanz, black pudding, hash brown & shrooms)

Full 'veggie' breakfast (v) 16.75
(quorn sausages, fried egg, tomato, beanz, hash brown, halloumi & shrooms)

Char-grilled dry-aged 10oz British rib-eye steak with fried egg, rösti potato cake and rocket 36.5

(all our eggs are free range)

On The Side to Share

Heinz baked beanz (v) 4 Skinny chips (v) 5 Hand cut chips with parmesan mayonnaise (v) 6.5

Sautéed garlic chestnut mushrooms (v) 6.5 Hash browns 6

Invisible chips 4 (*0% Calories/100% donation to Hospitality Action*)

To Finish

Warm chocolate brownie with vanilla ice cream and salted caramel sauce 10.5

Homemade ice creams 8.5 Homemade sorbets 7.5

Please ask for help with any allergies