

THE ALFORD ARMS

Thursday 22nd January to Wednesday 4th February 2026
Please ask for help with any allergies



SNACKS

Olives 5 Serious Pig Salamis 4

Cauliflower popcorn with Indian spiced mayonnaise 7.5

Rustic breads with slow-roast garlic, Chiltern rapeseed oil and balsamico (nv) 7

STARTERS

Pulled free range pork shoulder and black pudding sausage roll with Alford piccalilli 10

Classic minestrone with haricot beans, parmesan and sourdough (nv) 8.25

Baked goats' cheese with red onion chutney, rocket and garlic crumb (nv) 9.5

Grilled Cornish mackerel fillet with courgette linguine, fennel and salsa verde 10.75

Wild mushroom and kale fricassée with wholemeal toast and poached free range egg (nv) 9.25

Salt 'n pepper crispy squid with sriracha mayonnaise 9.75

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

MAIN COURSE

Native Beef steak, chestnut mushroom and thyme suet pudding with claphot and red wine jus 24

Pappardelle with black olive tapenade, baby spinach and goats' cheese mousse (v) 18.25

Add Crispy sardines 6

Confit free range pork belly with champ, roast carrots and cider jus 22.5

Smoked haddock chowder with new potato, sweetcorn, local leeks and dill 21

Root vegetable and lentil cottage pie with buttered sprout tops (vg) 19.5

Locally made free range pork sausages with mash, greens and onion gravy 18.75

Char-grilled 10oz English rib-eye steak with slow-roast garlic butter, skinny chips and watercress 35.5

SIDES

Buttered seasonal vegetables (v) 5.5

Courgette fries with honeyed yoghurt (v) 7

Cauliflower cheese (v) 7

Sea salted hand-cut chips (vg) 5.5

Skinny chips or mashed potatoes (vg) 5.5

Invisible chips 4 (100% donation to Hospitality Action)

PUDDINGS

Poached rhubarb with white chocolate panna cotta 10

Warm apple and sherried sultana crumble with vanilla custard 9.75

Sticky toffee pudding with toffee sauce and vanilla ice cream (n) 10.25

Coconut rice pudding with orange marmalade (vg) 9

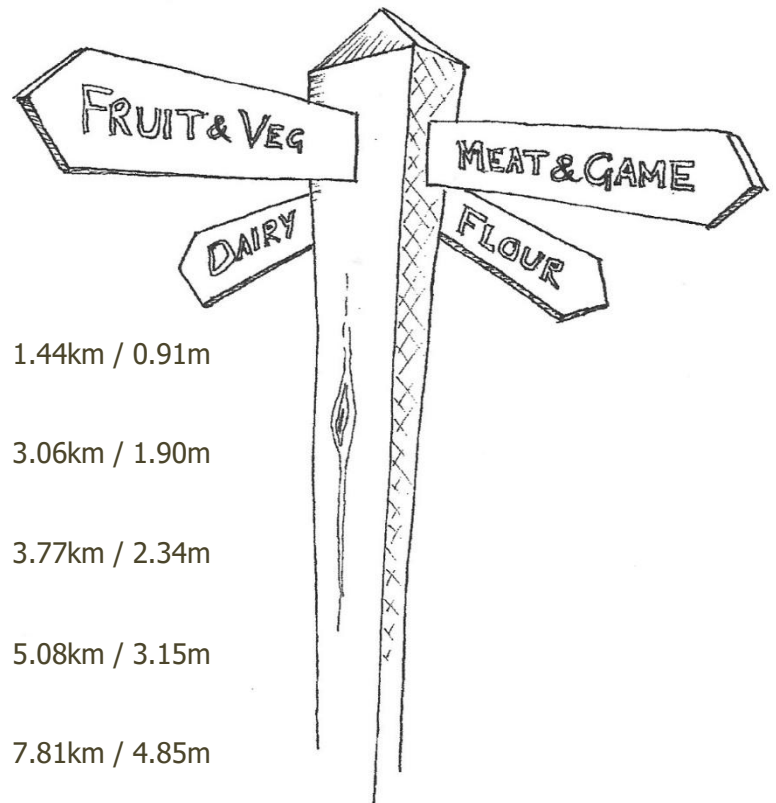
Homemade ice cream *with Lacey's Guernsey cream* (chocolate, vanilla, blackberry ripple) 8.5

Homemade sorbets (clementine, mango, coconut) (vg) 7.5

Dark Chocolate truffles 6

Affogato espresso with vanilla ice cream 6add Amaretto (n) 5.5

British cheese plate, homemade pumpnickel bread and beetroot and pear chutney (n) 12.5
(Bevistan Blue sheep's cheese, Wookey Hole cave-aged cheddar, St. Ivo - handmade in Cambridgeshire)



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| 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 |
| Markate Gardens Organic Market Garden, Sarratt | 10.59km / 6.58m |
| 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 Fruit, Vegetables & Heritage Fruit | 11.52km / 7.16m |
| Potash Farm Foods, Puttenham, nr. Tring Free Range Chicken | 13.85km / 8.61m |
| 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 |