

THE ALFORD ARMS

Thursday 22nd January to Wednesday 4th February 2026

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

Cauliflower popcorn with Indian spiced mayonnaise 7.5 (1,2WSB*,4,9,12*,13,14,F) GF, DF

Rustic breads with slow-roast garlic, Chiltern rapeseed oil and balsamico (nv) 7 (2WBRO,10*,12*,14) DF, VG

STARTERS

Pulled free range pork shoulder and black pudding sausage roll with Alford piccalilli 10 (1,2WB,4,9,14) DF

Classic minestrone with haricot beans, parmesan and sourdough (nv) 8.25 (1,2WBRO,7,10*,12*,14)

Baked goats' cheese with red onion chutney, rocket and garlic crumb (nv) 9.5 (1,2WBRO,7,9,10*,12*,14)

Grilled Cornish mackerel fillet with courgette linguine, fennel and salsa verde 10.75 (3*,5,8*,9,14) GF, DF

Wild mushroom and kale fricassee, wholemeal toast, poached free range egg (nv) 9.25 (2WBRO,4,7,9,10*,12*,14)

Salt 'n pepper crispy squid with sriracha mayonnaise 9.75 (1,3*,4,5*,8,9,10*,11*,12*,13,14,F) GF, DF

Bubble and squeak, oak smoked bacon, free range poached egg and hollandaise sauce 10.5/18.25 (4,7,14,F) GF, DF

MAIN COURSE

Native Beef steak, chestnut mushroom and thyme suet pudding with clapshot and red wine jus 24 (1,2W,7,14)

Pappardelle with black olive tapenade, baby spinach and goats' cheese mousse (v) 18.25 (1,2W,4,7,9,14)

Add Crispy sardines 6 (3*,5,8*)

Confit free range pork belly with champ, roast carrots and cider jus 22.5 (1,7,14) GF, DF

Smoked haddock chowder with new potato, sweetcorn, local leeks and dill 21 (1,3*,5,7,8*,9,14) GF

Root vegetable and lentil cottage pie with buttered sprout tops (vg) 19.5 (1,7,14) GF, DF VG

Locally made free range pork sausages with mash, greens and onion gravy 18.75 (1,2W,7,14) DF

Char-grilled 10oz English rib-eye steak, slow-roast garlic butter, skinny chips and watercress 35.5 (7,9,14,F) GF, DF

SIDES

Buttered seasonal vegetables (v) 5.5 (7) GF, DF, VG

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

Cauliflower cheese (v) 7 (2W,7,9)

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

Skinny chips (F) or mashed potatoes (7) (vg) 5.5 GF, DF, VG Invisible chips 4 (*100% donation to Hospitality Action*)

PUDDINGS

Poached rhubarb with white chocolate panna cotta 10 (7,13,14) GF

Warm apple and sherried sultana crumble with vanilla custard 9.75 (4,7,14) GF

Sticky toffee pudding with toffee sauce and vanilla ice cream (n) 10.25 (2W,4,7,10*)

Coconut rice pudding with cranberry compôte (vg) 9 GF, DF, VG

Homemade ice cream *with Lacey's Guernsey cream* (chocolate, vanilla, blackberry ripple) 8.5 (4,7,13) GF, DF

Homemade sorbets (clementine, mango, coconut) (vg) 7.5 GF, DF, VG Dark Chocolate truffles 6 (2W,4,7,13,14)

Affogato espresso with vanilla ice cream 6add Amaretto (n) 5.5 (4,7,10Almond,13) GF, DF

British cheese plate, homemade pumpernickel bread, beetroot and pear chutney (n) 12.5 (1,2W,7,9,10*,12*,13*,14)