

THE ALFORD ARMS

Thursday 5th to Wednesday 18th March 2026

Please ask for help with any allergies

SNACKS

Olives 5 Serious Pig Salamis 4

Cauliflower popcorn with Indian spiced mayonnaise (v) 7.5

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

STARTERS

Onion and cider soup with parmesan and crusty bread (n) 8

Potted confit duck leg with beetroot and chilli jam, crispy cabbage and toasted sourdough (n) 10.5

St. Ives smoked haddock croquette with crushed peas, tartare sauce and pea shoots 10.75/21.5 (with fries)

Honey and mustard ham hock salad with pickled carrot, watercress and garlic crumb (n) 9.75

Pear and stilton tart with red onion chutney and rocket (v) 9

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

MAIN COURSE

English beef, potato and onion pie with savoy cabbage 21

Roast butternut squash and spinach mac 'n cheese with parmesan crunch (nv) 18.25

Add Crispy pig's cheek 6

Cured free range pork loin with black pudding hash, local kale and fried hen's egg 24

Heritage beetroot and chickpea curry with puy lentil dahl and onion seed flatbread (vg) 18.5

Add Yoghurt baked free range chicken thighs 6

Pan-roast bream fillet with creamed polenta, purple sprouting broccoli and parsley dressing 25

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) 6

Courgette fries with honeyed yoghurt (v) 7

Cauliflower and broccoli cheese 7

Sea salted hand-cut chips (vg) 6

Skinny chips or mashed potatoes (vg) 6

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

PUDDINGS

Dark chocolate brownie with chocolate sauce and vanilla ice cream 10.5

Vanilla cheesecake with ginger crumb, poached rhubarb and pink pepper meringue 9.75

Lemon and polenta cake with blood orange sorbet (vg) 9.5

Classic treacle tart with crème fraîche (n) 10

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

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

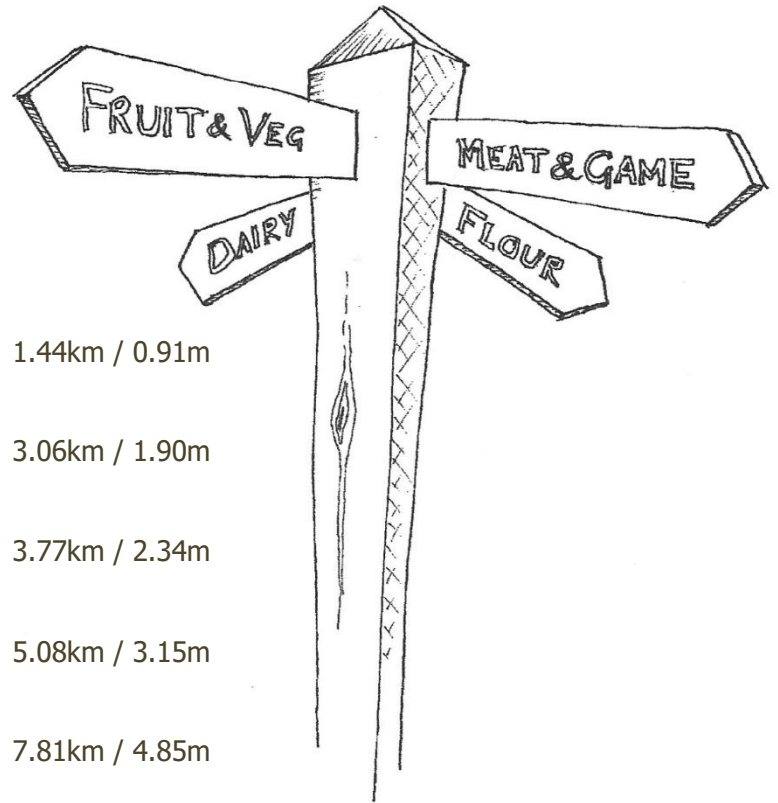
Dark Chocolate truffles 6

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

British cheese plate, homemade pumpernickel bread and beetroot and pear chutney (n) 12.5

(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
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