

THE ALFORD ARMS

Thursday 2nd to Wednesday 9th April 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

Black pudding bonbon with spiced apple ketchup (n) 7.5 (1,2WB,4,9,10*,12*,14,F) DF

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

STARTERS

Potato, cucumber and herb salad with poached hen's egg and salmon caviar dressing 9 (4,5,9,14) GF, DF

Pan-fried bavette with crushed new potatoes and chimichurri sauce 10.5 (7,14) GF

Baked feta with rhubarb chutney, chilli and honey seeds and filo crisps (v) 9.75 (2W,7,9,10*,11*,12*,13*14)

Smoked pigeon breast, radicchio, barley, salted raspberry, sweet woodruff 10.75 (1*,2BWROS,9,12*,13*14) DF

Smoked mackerel pâté with pickled fennel, watercress and toasted focaccia (n) 9.5 (2WBRO,3*,5,7,8*,9,10*12*,14)

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

Seared English beef liver with chive mash, smoked bacon, crispy mushrooms and red wine jus 19 (1,7,14,F) GF, DF

Pappardelle with local wild garlic and pumpkin seed pesto, goat's cheese mousse and black olive crumb (n) 18.5 (2W,4,7,9*,10*,12*,13*,14) Add Grilled sardines 6 (5)

Red wine braised rabbit leg with new potatoes and French-style peas 24 (1,7,14) GF

Harissa baked cauliflower with tabbouleh, cauli greens and chermoula sauce (vg) 18.25 (2W,9*,12*,14) DF
Add Crispy pulled English lamb shoulder 7 (1,14,F) GF, DF

Pan-roast salmon fillet with pea, spring onion, local wild garlic and saffron risotto 25 (1,3*,5,7,8*,14) GF

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 (vg) 5.5 (7) GF, DF, VG Courgette fries with honeyed yoghurt (v) 7 (2W,4,7,13)

Slow-roast heritage carrots and spring onions with dukkah crumb (nv) 7 (10Hazelnuts,11,12,13,14) DF

Skinny chips (F) or mashed potatoes (7) (vg) 5.5 GF, DF, VG Sea salted hand-cut chips (vg) 6 GF, DF, VG

PUDDINGS

Tonka bean crème brûlée with hazelnut biscuits (n) 9.75 (2W,4,7,10)

Rhubarb and custard tart with crème fraîche 9.5 (2W,4,7,14)

Chocolate mousse with lime gel and raspberry ice (vg) 10.5 (13,14) GF, DF, VG

Sticky toffee pudding with toffee sauce and vanilla ice cream (n) 10 (2W,4,7,10*,13*)

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

Homemade sorbets (lime, apple, blood orange) (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, beetroot and pear chutney (n) 12.5 (1,2WBRO,7,9,10*,12*,13*,14)