

# THE ALFORD ARMS

Thursday 2<sup>nd</sup> to Wednesday 9<sup>th</sup> April 2026

Please ask for help with any allergies



## SNACKS

Olives 5 Serious Pig Salamis 4

Black pudding bonbon with spiced apple ketchup (n) 7.5

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

## STARTERS

Potato, cucumber and herb salad with poached hen's egg and salmon caviar dressing 9

Pan-fried bavette with crushed new potatoes and chimichurri sauce 10.5

Baked feta with rhubarb chutney, chilli and honey seeds and filo crisps (v) 9.75

Smoked pigeon breast with radicchio, barley, salted raspberry and sweet woodruff 10.75

Smoked mackerel pâté with pickled fennel, watercress and toasted focaccia (n) 9.5

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

## MAIN COURSE

Seared English beef liver with chive mash, smoked bacon, crispy mushrooms and red wine jus 19

Pappardelle with local wild garlic and pumpkin seed pesto, goats cheese mousse and black olive crumb (n) 18.5

Add ..... Grilled sardines 6

Red wine braised rabbit leg with new potatoes and French-style peas 24

Harissa baked cauliflower with tabbouleh, cauli greens and chermoula sauce (vg) 18.25

Add ..... Crispy pulled English lamb shoulder 7

Pan-roast salmon fillet with pea, spring onion, local wild garlic and saffron risotto 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 (vg) 6

Courgette fries with honeyed yoghurt (v) 7

Slow-roast heritage carrots and spring onions with dukkah crumb (nvg) 7

Sea salted hand-cut chips (vg) 6

Skinny chips or mashed potatoes (vg) 6

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

## PUDDINGS

Tonka bean crème brûlée with hazelnut biscuits (n) 9.75

Rhubarb and custard tart with crème fraîche 9.5

Chocolate mousse with lime gel and raspberry ice (vg) 10.5

Sticky toffee pudding with toffee sauce and vanilla ice cream (n) 10

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

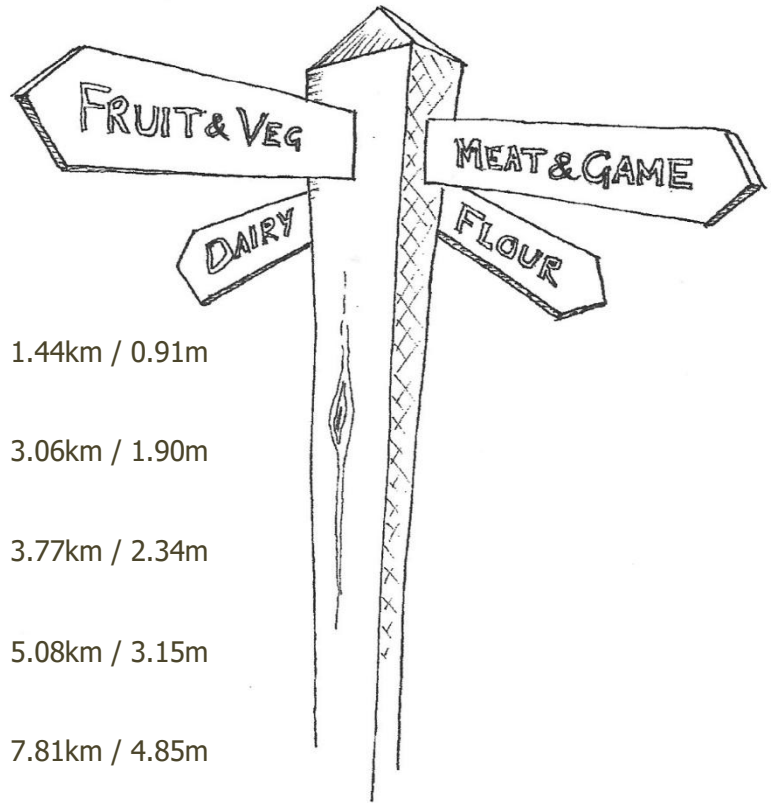
Homemade sorbets (lime, apple, blood orange) (vg) 7.5

Dark Chocolate truffles 6

Affogato espresso with vanilla ice cream 6 .....add 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