

THE ALFORD ARMS

Thursday 28th May to Wednesday 10th June 2026

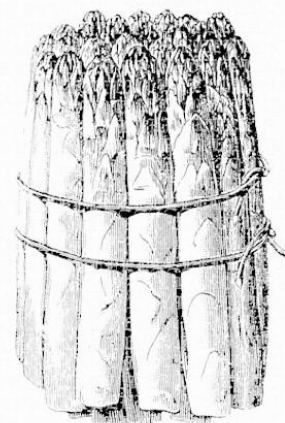
Please ask for help with any allergies

SNACKS

Olives 5 Serious Pig Salamis 4

Crispy mushrooms with hot sauce and blue cheese dip (v) 8

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



STARTERS

Chilled courgette and basil soup with chilli toasted pumpkin seeds and focaccia bread (nvg) 8

Black pudding hash with free range poached egg and red wine jus 10.5

Char-grilled Grove Farm asparagus with labneh, chilli oil and garlic crumb (nv) 11.25

Baked lemon and basil halloumi with tomato chutney and Jerusalem artichoke crisps (v) 10.25

Salmon rillettes with pickled cucumber, radish, radicchio and celery salt crackers 12

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

MAIN COURSE

Minted stuffed English lamb breast with preserved lemon, apricot, chilli and mint cous cous 25

Wild mushroom and spinach stroganoff with braised brown rice (v) 18.5

Add Smoked bacon 6

Confit free range pork belly with cumin spiced puy lentils, carrot, green garlic and red wine jus 23.5

Beetroot and dill risotto with beetroot crisps and rocket (vg) 18.25

Add Garlic king prawns 7

Pan-roast sea bream fillet with classic niçoise salad 26

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

Charred hispi cabbage with rosemary and chilli oil (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

Warm Jamaican ginger cake with rum 'n raisin ice cream 9.75

Elderflower syrup strawberries with coconut sorbet and hazelnut praline (nvg) 10.75

Chocolate and caramel tart with caramelised banana and mascarpone 10.5

Lemon posset with raspberry compôte and hazelnut shortbread (n) 9.75

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

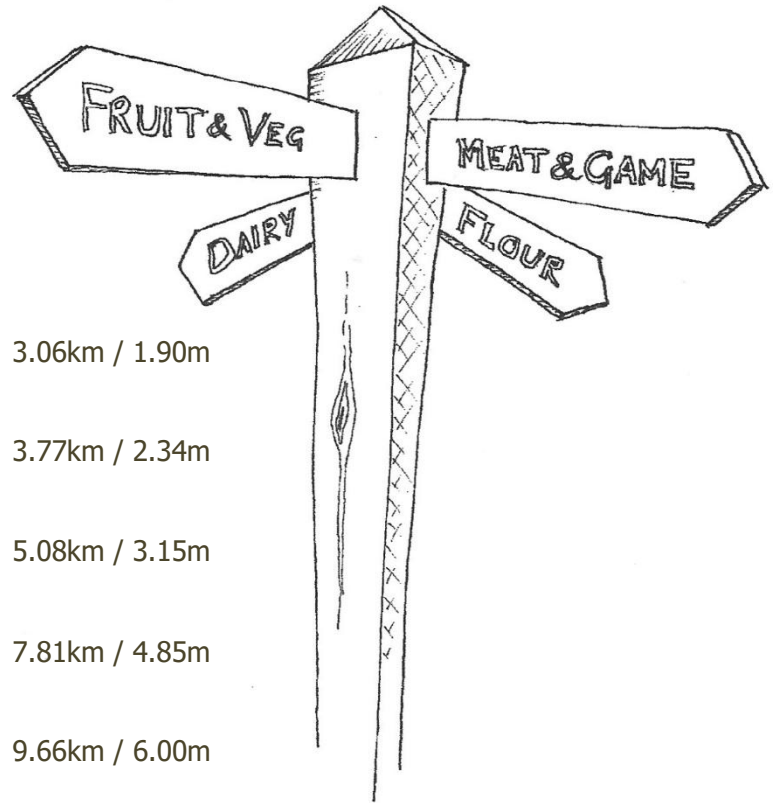
Homemade sorbets (lemon, apple, blood orange) (vg) 7.5

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) 14

(Bevistan Blue sheep's cheese, Wookey Hole cave-aged cheddar, St. Ivo - handmade in Cambridgeshire)



| | |
|---|-------------------|
| 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 |
| Grove Farm, Ford End, Ivinghoe PYO Asparagus, Fruit & Vegetables | 10.5km / 6.52m |
| 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 |