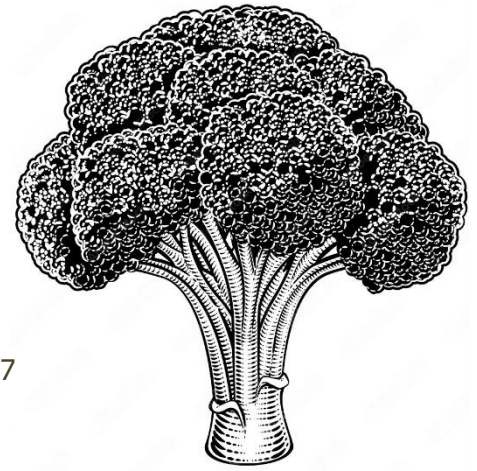


# THE ALFORD ARMS

Thursday 30<sup>th</sup> April to Wednesday 13<sup>th</sup> May 2026

Please ask for help with any allergies



## SNACKS

Olives 5 Serious Pig Salamis 4

Salt 'n pepper crispy baby squid with tartare sauce 8

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

## STARTERS

Char-grilled purple sprouting broccoli with labneh, spiced sausage crumb and boiled egg 10.5

Watermelon with red onion, cucumber, black olive and rocket salad (vg) 10.5

Baked feta with tomato chutney, pickled courgettes and filo crisps (v) 9.75

Confit duck with Asian noodle salad and hot 'n sour sauce (n) 11.75

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

Classic Caesar salad with roast Potash Farm free range chicken, sourdough croutons and anchovies (n) 22

Wild mushroom and kale fricassée on barley pancakes with free range fried egg (v) 18.5

Add ..... Smoked bacon 6

Seared English beef liver with chive mash, smoked bacon, crispy mushrooms and red wine jus 19.75

Moroccan sweet potato, spinach and chickpea stew with coconut tzatziki and roast garlic flatbread (vg) 18.75

Add ..... Crispy pulled English lamb shoulder 6

Whole baked sole with buttered new potatoes, local chard and caper butter sauce 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

Steamed orange and treacle sponge with cardamon custard 10

Rhubarb and custard tart with crème fraîche 9.5

Dark chocolate brownie with chocolate sauce and vanilla ice cream 10.5

Lemon posset with raspberry compôte and polenta shortbread 9.75

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

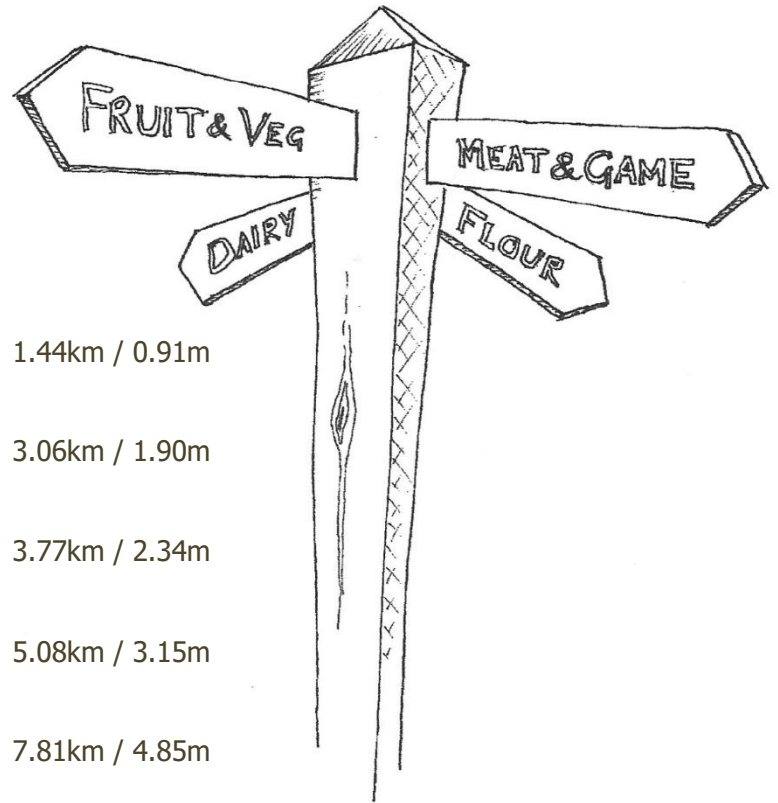
Homemade sorbets (lime, apple, blood orange) (vg) 7.5

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