

THE ALFORD ARMS

Thursday 11th to Wednesday 24th June 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

Crispy mushrooms with hot sauce and blue cheese dip (v) 8 (1,4,7,9,10*,11*,12*,13,14,F) GF

Rustic breads with slow-roast garlic, Chiltern rapeseed oil and balsamico (nv) 7 (2WBRO,10*,12*,13*,14) DF, VG

STARTERS

Chilled courgette and basil soup, chilli toasted pumpkin seeds, focaccia (vgn) 8 (1,2WBRO,9*,10*,12*,13*,14) GF, DF

Black pudding hash with free range poached egg and red wine jus 10.5 (1,2B,4,14) DF

Char-grilled Grove Farm asparagus with labneh, chilli oil and garlic crumb (nv) 11.25 (1,2WBRO,7,10*,12*,13*,14)

Isle of Wight tomato panzanella salad (nvg) 9.5 (2WBRO,9,10*,12*,13*,14) VG, DF

Baked mackerel fillet with beetroot, spring onion, apple, local kale and horseradish dressing 10.5 (3*,5,7,8*,9,14) GF

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

Red wine braised English ox cheek with whole grain mustard mash and thyme roast carrots 25.5 (1,7,9,14) GF, DF

Chimichurri marinated cauliflower steak with red wine braised chard and refried beans (vg) 18.25 (14) GF, DF, VG
Add Devilled spiced king prawns 7 (1,2WBS*,3,9,10*,12*,13,14) DF

Minted stuffed English lamb breast with preserved lemon, apricot, chilli and mint cous cous 24 (1,2W,14) DF

Wild mushroom and spinach stroganoff with braised brown rice (v) 18.5 (7,14) GF
Add Smoked bacon 6 (14) GF, DF

Pan-roast sea bream fillet with classic niçoise salad 26 (3*,4,5,8*,9,14) GF, DF

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 with slow-roast garlic butter, skinny chips and watercress 35.5 (7,9,14,F) GF

SIDES

Buttered seasonal vegetables (vg) 6 (7) GF, DF, VG Courgette fries with honeyed yoghurt (v) 7 (2W,4,7,13,F)

Sautéed peas, broad beans and baby gem (nvg) 7 GF, DF, VG Sea salted hand-cut chips (vg) 6 (F) GF, DF, VG

Skinny chips (F) or mashed potatoes (7) (vg) 6 GF, DF, VG Invisible chips 4 (100% donation to Hospitality Action)

PUDDINGS

Dark chocolate brownie with chocolate sauce and vanilla ice cream 10.5 (2W,4,7,13)

Vanilla and coconut cheesecake with gooseberry compôte (n) 9.5 (2W,7,13*)

Warm Jamaican ginger cake with rum 'n raisin ice cream 9.75 (2W,4,7,13,14)

Elderflower syrup strawberries with coconut sorbet and hazelnut praline (nvg) 10.75 (10)

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

Homemade sorbets (lemon, apple, blood orange) (vg) 7.5 GF, DF, VG Dark Chocolate truffles 6 (2W,4,7,13,14)

Affogato espresso with vanilla ice cream 6 add Amaretto (n) 5.5 (4,7,10Almond,13) GF, DF

British cheese plate, homemade pumpnickel, beetroot and pear chutney (n) 12.5 (1,2WBRO,7,9,10*,12*,13*,14)