

THE ALFORD ARMS

Thursday 11th to Wednesday 24th 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 (vgn) 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

Isle of Wight tomato panzanella salad (nv) 9.5

Baked mackerel fillet with beetroot, spring onion, apple, local kale and horseradish dressing 10.5

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

MAIN COURSE

Red wine braised English ox cheek with whole grain mustard mash and thyme roast carrots 25.5

Chimichurri marinated cauliflower steak with red wine braised chard and refried beans (vg) 18.25

Add Devilled spiced king prawns 7

Minted stuffed English lamb breast with preserved lemon, apricot, chilli and mint cous cous 24

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

Add Smoked bacon 6

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

Sautéed peas, broad beans and baby gem (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

Dark chocolate brownie with chocolate sauce and vanilla ice cream 10.5

Vanilla and coconut cheesecake with gooseberry compôte (n) 9.5

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

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

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

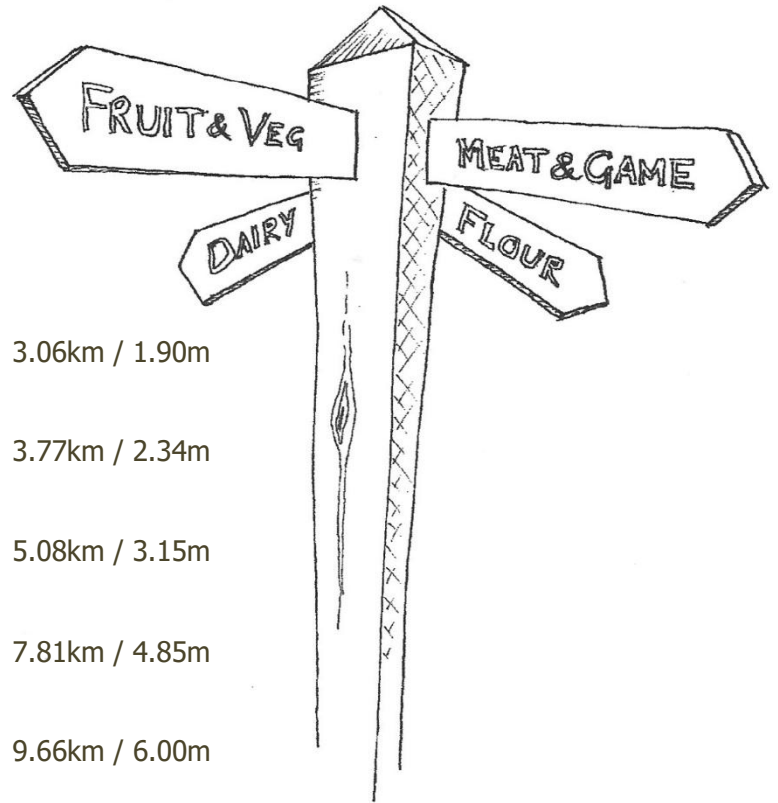
Homemade sorbets (lemon, apple, blood orange) (vg) 7.5

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