

THE ALFORD ARMS

Thursday 9th to Wednesday 22nd July 2026

Please ask for help with any allergies

SNACKS

Olives 5 Serious Pig Salamis 4

Cauliflower popcorn with Indian spiced mayonnaise (v) 8

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

STARTERS

Chilled pea and mint soup with chilli toasted pumpkin seeds and focaccia (nvg) 8

Roast Potash Farm free range chicken rillettes with chilli jam and crispy onions 11.5

Grilled red pepper and courgette tart with basil pesto (nvg) 9

Add Crispy halloumi 3

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

Isle of Wight tomato panzanella salad (nvg) 9.5

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

MAIN COURSE

Free range pork rib hash cake with gribiche sauce and cider braised savoy cabbage 21.5

Pan-roast salmon fillet on green bean, frisée, olive and sun-dried tomato salad with croutons (n) 26

Chilli roast nectarine and sweet potato salad with cucumber, red onion and quinoa (vg) 17

Add Grilled goats' cheese (v) 4 or Yoghurt baked shredded lamb shoulder 7

Free range chicken breast schnitzel with apple and red cabbage slaw and skinny chips 22.5

King prawn, smoked bacon, spring onion, tomato and chilli linguine 19.75

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

Chilli and lemon roast broccoli (vg) 7

Sea salted hand-cut chips (vg) 6

Skinny chips or mashed potatoes (vg) 6

Invisible chips 4 (100% donation to Hospitality Action)

PUDDINGS

Queen of puddings with blackberry jam (n) 9.75

Dark chocolate tart with mascarpone and orange syrup 10.5

Lemon posset with raspberry compôte and ginger biscuit 9.5

English strawberries with local elderflower syrup, coconut sorbet and hazelnut praline (nvg) 10.75

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

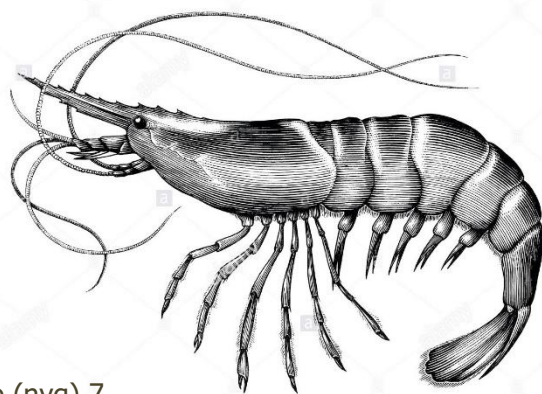
Homemade sorbets (lemon, apple, blood orange) (vg) 7.5

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

