

# THE ALFORD ARMS - Allergens

GRAIN CONTAINING GLUTEN (2) W=wheat, B=barley, O=oats, R=rye, F=fryer  
Possible unknown nut contamination=10\*

## STARTERS

Rustic breads with slow-roast garlic, Chiltern rapeseed oil and balsamico (nv) £4.75 (2WBRO,7,10\*,12,14)

Today's soup with crusty bread (nv) £5.75 (1,2WBRO,7,10\*,12)

Wobbly Bottom Farm goats' cheese and balsamic red onion tartlet with piccalilli (v) £6.50 (1,2W,4,7,9,14)

Ham hock terrine with ale pickled quail's egg and English mustard mayonnaise £7.50 (2WBRO,4,9,10\*,12,14)

Salt baked heritage carrots with homemade ricotta and coriander and chilli sauce (v) £6.75 (4,7,14)

Campfire gin cured salmon gravadlax with pickled cucumber and warm brown bread £8.75 (2WBRO,5,7,10\*,12,14)

Roast Bucksom squash with Oxford blue cheese mousse and toasted walnuts (nv) £7.25 (7,9,10,14)

Bubble and squeak with oak smoked bacon, free range poached egg and hollandaise sauce £6.75/£11.75 (2F,4,7,14)

## MAIN COURSES

Baked parsnip and pumpkin Wellington with dukkah crust, braised chicory and spiced tomato dressing (nv) £13.25  
(2W,4,7,10-hazelnut,12,14)

Slow-roast free range pork belly with Mortimer's cider braised cabbage,  
grain mustard mash and confit apple jus £16.75 (1,7,9,14)

Pan-roast hake fillet with creamed leeks and bacon, chervil potato cake and preserved grapes £17.25(5,7,14)

Crispy chickpea panisse with wild mushroom and black cabbage fricassée and toasted walnuts (nv) £12.75 (2F,7,10)

Roast guinea fowl breast with guinea fowl leg hash, kale and red wine jus £17.50 (1,7,14)

Classic salmon, haddock and king prawn fish pie topped with tartare mash and seasonal greens £15.75 (2W,3,4,5,7,14)

Today's locally made free range sausages (please see specials menu) £12.25 (1,2W,7,14)

Pumpkin, squash and lentil risotto with rocket and hazelnut pesto (nv) £12.75 ...add free range chicken £3.00 (1,7,10,14)

Char-grilled aged 10oz rib-eye steak with salsa verde and skinny chips £24.50 (2WF,9,14)

## SIDES

Buttered seasonal vegetables £3.50 (7) Sautéed Brussel sprouts with smoked bacon £4.25 (7,14)

Mac 'n cheese 'n peas £3.75 (2W,7,4) Courgette fries with honeyed yoghurt £3.75 (2WF,4,7)

House salad £3.50 (9,14) Skinny chips (2WF), rosemary salted hand-cut chips (2F) or mashed potatoes (7) £3.50

## PUDDINGS

Sticky toffee pudding with salted caramel sauce and vanilla ice cream £6.75 (2W,4,7)

Dark chocolate panna cotta with coffee mascarpone, orange curd and polenta short bread crumb £7.25 (2W,4,7,13)

Cinnamon spiced red wine poached pear with clotted cream ice cream £6.25 (4,7,14)

Local blackberry iced parfait with oat, pistachio and cranberry granola and candied apple (n) £6.50 (20,4,7,10,14)

Baked rice pudding with local blackberry jam and brioche soldiers £5.50 (2W,4,7)

Homemade ice cream (clotted cream, honeycomb, clementine) £5.75 (4,7)

Homemade sorbets (sloe gin (14), grapefruit, apple) £5.00

British cheese plate with wafers and red onion chutney (n) £8.50 (2WB0,7,12,13,14)

Affogato espresso and vanilla ice cream £4.25 (4,7)