

THE ALFORD ARMS



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)

Crispy duck egg with puy lentils, chicory and honey mustard dressing (v) £6.50 (2WF,4,9,14)

Salt and Szechuan pepper squid with sweet chilli sauce £7.50 (2F,8,14)

Wobbly Bottom goats' cheese fondant with red onion chutney and toasted focaccia (v) £6.75 (2W,4,7,14)

Grilled Cornish mackerel fillet with roast Bucksom beetroot and wasabi mayonnaise £7.25 (4,5,9,14)

Beef shin croquettes with pickled cauliflower and Alford Arms brown sauce £7.50 (1,2W,4,13,14)

Bubble and squeak with oak smoked bacon, free range poached egg and hollandaise sauce £7.25/£13.75 (2F,4,7,14)

MAIN COURSES

Ox cheek and roast marrowbone suet pudding with braised sticky red cabbage and roast shallots £16.75 (1,2W,14)

Smoked haddock mornay with chive new potato cake and spring greens £15.50 (2W,4,5,7,9,14)

Char-grilled thyme and garlic pork chop with boulangère potatoes, kale and red wine jus £17.50 (1,7,14)

Moroccan sweet potato and chickpea stew with tahini yoghurt and roast garlic flatbread (v) £13.25 (7,9,12,14)

Potash Farm free range coq au vin with tarragon dumplings and honey glazed parsnips £17.25 (1,2W,14)

Baked plaice fillet with mussel chowder and saffron potatoes £16.50 (1,5,7,8,14)

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

Butternut squash and courgette lasagne with garlic bread and rocket salad (nv) £12.75 (2WBRO,4,7,9,10*,12,14)

Char-grilled aged 10oz rib-eye steak with stilton butter and skinny chips £24.50 (2WF,7,9,14)

SIDES

Buttered seasonal vegetables £3.50 (7) Parsnip and celeriac gratin £4.25 (1,7)

Buttered sprouts and bacon £4.00 (7,14) 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

Warm chocolate brownie with frosted pecans and vanilla ice cream (n) £6.75 (2W,4,7,10,13,14)

Toffee panna cotta with salted popcorn and chocolate ice cream £6.50 (4,7,13)

Poached English rhubarb with yoghurt sorbet and pumpkin seed and pistachio granola (n) £6.25 (20,7,10,14)

Warm ginger cake with candied orange and muscovado ice cream £6.50 (2W,4,7,14)

Apple and rum caramel crumble with Chantilly cream £5.75 (7,14)

Homemade ice cream (muscovado, coffee, orange ripple) £5.75 (4,7)

Homemade sorbets (blackberry, dark chocolate (13), yoghurt (7)) £5.00

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

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