

THE ALFORD ARMS



Please ask for help with any allergies

STARTERS

Rustic breads with slow-roast garlic, Chiltern rapeseed oil and balsamico (nv) £4.75

Today's soup with crusty bread (nv) £5.75

Charlotte potato salad with Bucksom beetroot salsa and sourdough crisps (nv) £6.50

Free range pulled pork shoulder croquette with ale pickled quail's egg and English mustard mayonnaise £7.75

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

King prawn and squid stew with red pepper and butter beans £7.25/£15.75

Glazed honey and balsamic black figs with labneh, rocket and toasted hazelnuts (nv) £8.25

Bubble and squeak with oak smoked bacon, free range poached egg and hollandaise sauce £6.75/£11.75

MAIN COURSES

Sweet potato and saffron ravioli with haricot bean, garlic and sage broth (v) £13.25

*Slow-roast free range pork belly with Mortimer's cider braised cabbage,
grain mustard mash and confit apple jus £16.75*

Pan-roast rainbow trout fillet with bulgar wheat, quinoa, fennel, orange and pumpkin seed dressing £15.75

Crispy chickpea panisse with wild mushroom and black cabbage fricassée and toasted walnuts (nv) £12.75

Roast guinea fowl breast with guinea fowl leg hash, kale and local blackberry jus £17.50

Today's locally made free range sausages (please see specials board) £12.25

Pan-roast sea bream fillet with creamed leeks and bacon, chervil potato cake and preserved grapes £18.75

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

Char-grilled aged 10oz rib-eye steak with chimichurri and skinny chips £24.50

SIDES

Buttered seasonal vegetables £3.50 Warm roast spiced squash and pear with toasted pine nuts (n) £3.75

Mac 'n cheese 'n peas £3.75 Courgette fries with honeyed yoghurt £3.75

House salad £3.50 Skinny chips, rosemary salted hand-cut chips or mashed potatoes £3.50

PUDDINGS

Sticky toffee pudding with salted caramel sauce, banana mousse and vanilla ice cream £6.75

Dark chocolate delice with coffee mascarpone, orange curd and polenta short bread crumb £7.25

Cinnamon spiced red wine poached pear with clotted cream ice cream £5.75

Yogurt panna cotta with oat, pistachio and cranberry granola and strawberry sorbet (n) £6.25

Baked rice pudding with local blackberry jam and brioche soldiers £5.50

Homemade ice cream (clotted cream, honeycomb, raspberry) £5.75

Homemade sorbets (sloe gin, grapefruit, elderberry) £5.00

British cheese plate with wafers and red onion chutney (n) £8.50

Affogato espresso and vanilla ice cream £4.25