

# 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

Wobbly Bottom Farm goats' cheese and balsamic red onion tartlet *with piccalilli (v)* £6.50

Ham hock terrine *with ale pickled quail's egg and English mustard mayonnaise* £7.50

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

Campfire gin cured salmon gravadlax *with pickled cucumber and warm brown bread* £8.75

Roast Bucksum squash *with Oxford blue cheese mousse and toasted walnuts (nv)* £7.25

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

## MAIN COURSES

Baked parsnip and pumpkin Wellington *with dukkah crust, braised chicory and spiced tomato dressing (nv)* £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 hake fillet *with creamed leeks and bacon, chervil potato cake and preserved grapes* £17.25

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 red wine jus* £17.50

Classic salmon, haddock and king prawn fish pie *topped with tartare mash and seasonal greens* £15.75

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

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 salsa verde and skinny chips* £24.50

## SIDES

Buttered seasonal vegetables £3.50    Sautéed Brussel sprouts *with smoked bacon* £4.25

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 and vanilla ice cream* £6.75

Dark chocolate panna cotta *with coffee mascarpone, orange curd and polenta short bread crumb* £7.25

Cinnamon spiced red wine poached pear *with clotted cream ice cream* £6.25

Local blackberry iced parfait *with oat, pistachio and cranberry granola and candied apple (n)* £6.50

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

Homemade ice cream *(clotted cream, honeycomb, clementine)* £5.75

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

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

Affogato espresso *and vanilla ice cream* £4.25



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