

# THE ALFORD ARMS



*Please ask for help with any allergies*

## STARTERS

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

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

Smoked paprika braised octopus with red pepper piperade £8.75

House sourdough flatbread with imam bayildi and crispy halloumi (v) £7.25

Crispy pigs' cheeks with confit apple, Oxford Blue, celery and apple sauce £8.50

Wobbly Bottom goats' feta, broccoli and spinach strudel with shallot chutney (v) £6.75

St. Ives smoked haddock kedgeree arancini with pickled egg, curried aioli and watercress salad £7.50

Bubble and squeak with oak smoked bacon, free range poached egg and hollandaise sauce £7.50/£13.75

## MAIN COURSES

Ale-braised English beef rib and bone marrow suet pudding with honey roast parsnips and king cabbage £17.25

Whole baked Devon plaice with buttered charlotte potatoes and tartare hollandaise sauce £18.50

Cumin spiced sweet potato hash with fried free range hen's egg, braised chicory and red wine sauce (v) £13.50

Confit free range pork belly with smoked ham hock and Toulouse sausage cassoulet £16.75

Mac 'n cheese with smoked Applewood cheddar and shaved fennel salad (v) £11.75

Today's locally made free range sausages (please see specials menu) £12.75

Pan-roast Devon hake fillet with parsley and lemon mash, rainbow chard and caper butter sauce £19.25

Roast butternut squash and barley risotto with truffled goats' cheese mousse (v) £13.25 .....add chorizo £1.00

Char-grilled aged 10oz rib-eye steak with roast garlic butter, rocket and skinny chips £26.25

## SIDES

Buttered seasonal vegetables £3.75    Roast squash with toasted almonds and cranberry vinaigrette (n) £4.50

Cauliflower cheese with parsley crumb (n) £4.25    Courgette fries with honeyed yoghurt £4.25

House salad £3.75    Skinny chips or mashed potatoes £3.50    Smoked paprika salted hand-cut chips £3.75

## PUDDINGS

Char-grilled pineapple with rum glaze and mascarpone £6.75

Classic treacle tart with Whiteheath Farm milk ice cream (n) £7.25

Matcha green tea and yoghurt panna cotta with toasted white chocolate and lime granita £6.75

Dark chocolate and sea salt delice with orange caramel and crème fraîche £7.50

Warm spiced banana cake with toffee sauce and banana mousse £6.50

Homemade ice cream (vanilla, strawberry, chocolate) £6.00

Homemade sorbets (lemon, ginger, apple) £5.75

British cheese plate with toasted seed crackers and red onion chutney (n) £9.25

Affogato espresso and vanilla ice cream £4.75