

# 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*

*Crispy duck egg with puy lentils, chicory and honey mustard dressing (v) £6.50*

*Salt and Szechuan pepper squid with sweet chilli sauce £7.50*

*Wobbly Bottom goats' cheese fondant with red onion chutney and toasted focaccia (v) £6.75*

*Grilled Cornish mackerel fillet with roast Bucksum beetroot and wasabi mayonnaise £7.25*

*Beef shin croquettes with pickled cauliflower and Alford Arms brown sauce £7.50*

*Bubble and squeak with oak smoked bacon, free range poached egg and hollandaise sauce £7.25/£13.75*

## MAIN COURSES

*Ox cheek and roast marrowbone suet pudding with braised sticky red cabbage and roast shallots £16.75*

*Smoked haddock mornay with chive new potato cake and spring greens £15.50*

*Char-grilled thyme and garlic pork chop with boulangère potatoes, kale and red wine jus £17.50*

*Moroccan sweet potato and chickpea stew with tahini yoghurt and roast garlic flatbread (v) £13.25*

*Potash Farm free range coq au vin with tarragon dumplings and honey glazed parsnips £17.25*

*Baked plaice fillet with mussel chowder and saffron potatoes £16.50*

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

*Butternut squash and courgette lasagne with garlic bread and rocket salad (nv) £12.75*

*Char-grilled aged 10oz rib-eye steak with stilton butter and skinny chips £24.50*

## SIDES

*Buttered seasonal vegetables £3.50 Parsnip and celeriac gratin £4.25*

*Buttered sprouts and bacon £4.00 Courgette fries with honeyed yoghurt £3.75*

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

## PUDDINGS

*Warm chocolate brownie with frosted pecans and vanilla ice cream (n) £6.75*

*Toffee panna cotta with salted popcorn and chocolate ice cream £6.50*

*Poached English rhubarb with yoghurt sorbet and pumpkin seed and pistachio granola (n) £6.25*

*Warm ginger cake with candied orange and muscovado ice cream £6.50*

*Apple and rum caramel crumble with Chantilly cream £5.75*

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

*Homemade sorbets (blackberry, dark chocolate, yoghurt) £5.00*

*British cheese plate with toasted seed crackers and red onion chutney (n) £8.50*

*Affogato espresso and vanilla ice cream £4.25*