

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

Pan-roast Woburn Common pigeon breast with leg bonbon, cauliflower and spring onion £8.25

Crispy free range hen's egg with potato and onion rösti and mustard creamed spinach (v) £6.50

Ham hock and parsley terrine with house piccalilli and toasted sourdough (n) £7.75

Warm salsify, spinach and cheddar puff pastry tart with celeriac rémoulade (v) £6.75

Confit salmon rillettes with pickled carrot, radish and griddled granary bread (n) £8.75

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

MAIN COURSES

Local wild garlic gnocchi with tenderstem broccoli, toasted almonds and Oxford Blue cream (nv) £12.25

Roast Buckinghamshire lamb rump with dauphinoise potatoes, confit red pepper and Wobbly Bottom Farm goats' cheese dressing £19.25

Pan-roast sea bream fillet with grilled chicory, broccoli, courgette and puy lentil vinaigrette £17.50

Spiced free range Orchard Farm pork belly with Asian rice noodle salad £16.75

Moroccan sweet potato, spinach and chickpea stew with tzatziki and roast garlic flatbread (v) £13.50

Potash Farm free range cider braised chicken with barley, chorizo, roast carrots and spring greens £17.25

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

Grilled hake fillet with smoked bacon, celeriac, sweetcorn and samphire chowder £18.50

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

SIDES

Seasonal vegetables £3.75 Hispi cabbage with truffle, chilli and spelt dressing £4.25

Classic mac 'n cheese with herb crumb £4.25 Courgette fries with honeyed yoghurt £4.25

House salad £3.75 Skinny chips or mashed potatoes £3.50 Lemon thyme salted hand-cut chips £3.75

PUDDINGS

Poached English rhubarb with polenta cake and crème fraîche £6.75

Dulce de leche cheesecake with caramelised bananas £7.25

Lemon posset with poached gooseberries £6.75

Dark chocolate and peanut butter tart with orange syrup, peanut brittle and vanilla ice cream (n) £7.75

Warm sticky toffee pudding with butterscotch sauce and milk ice cream £6.75

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

Homemade sorbets (orange, crème fraîche, pear) £5.75

British cheese plate with seeded crackers and spiced pear chutney (n) £9.25

Affogato espresso and vanilla ice cream £4.75