

All 14.00

Bloody Mary, Bloody Maria, Red Snapper

For The Table

Warm Sourdough Baguette, Salted Butter 5

Pork Scratchings, Fennel Salt 5

Parmesan Beignets, Truffle Honey 8

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Starters

Crispy Fried Red Prawns, Marie Rose 12

Hereford Beef Tartare 16 / 22 *mixed to order*

Gin Cured Trout, Heritage Beetroot, Horseradish Crème Fraîche, Sorrel 11

Roasted Pumpkin Soup, Colston Bassett, Sage 9

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Salads

House Caesar Salad, Smoked Anchovies 16

Roquefort, Chicory, Pear, Walnuts 15

Oysters & Fizz

Seasonal Oysters

Pickled Cucumber & Green Apple or Shallot Mignonette 5 each

Coates & Seely Brut Reserve, Hampshire, England, NV 15

Charles Heidsieck Brut Réserve, Champagne, France, NV 17

Hundred Hills Signature Rosé, Stonor Valley, England, 2018 18

Mains

Roast Chicken, Celeriac, Chanterelles, Truffle Sauce 28

Baked Cod, Cauliflower, Shellfish Sauce 29

Cep & Truffle Risotto 18

45 Day Aged British Roast Beef

Rump, Duck Fat Roasties, Honey Roasted Carrots,

Seasonal Greens, Yorkshire Pudding, Gravy 31

Sides all 6

Duck Fat Roasties Brown Butter Mash Braised Red Cabbage

Cavolo Nero, Confit Shallots & Garlic Maple Glazed Carrots, Pistachios, Orange

Ed's Veg Salad Leaves, Roquefort, Honey

Cheese

Colston Bassett, Honeycomb, Sourdough Baguette 12

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Puddings

Pistachio Cheesecake 10

Sticky Toffee Pudding, Vanilla Ice Cream 10

Sour Berry Eton Mess, Mulled Wine 10

Keen's Salted Butter Fudge 4

Baked Alaska 20 *for the table to share*

[Click for Calories](#)

ALF'S

10 MOTCOMB STREET, LONDON, SW1X 8LA

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Sunday Menu