

The STARTERS

Fresh Olives with Chillies and flaked Parmesan ... £2.65

The Stafford Homemade Soup served with a warm Petit Pain and English Butter £4.25

Pan fried Mushrooms in a fresh Garlic & Herb Cream Sauce resting on warm Toast £5.25

The Stafford homemade Chicken Liver, Brandy and Apricot Paté with Oven baked crusty Bread and a Fruit Chutney £5.50

Mini Battered Cod Goujons with Tartare Sauce, Leaf Garnish and Lemon Wedge £5.35

Staffordshire Smoked Oak Cheddar & Mushroom Tart crowned with Caramelised Red Onions £5.35

Lancashire Black Pudding, wrapped in a traditional Staffordshire Oatcake and smothered in a creamy Cracked Black Pepper Sauce £5.25

Oatcake layered with Smoked Salmon, Prawns, Cream Cheese and fresh Dill, finished with a fresh leaf garnish £5.50

Strips of Chicken Breast in Breadcrumbs accompanied by a Garlic & Chive Mayo £5.45

Freshly baked warm French Baguette smothered in a creamy English Butter, Garlic & fresh Herbs .. £3.25

The STEAKS

British and Matured for 21 days to bring it to its mouth-watering succulent prime

With Beer Battered Onion Rings, grilled Tomato and Mushrooms then garnished with a Parsley Butter and fresh Watercress

8oz Sirloin £15.95

8oz Fillet (Irish) £19.95

Sauces for your Steak

Pepper & Brandy Sauce

Port & Stilton Sauce £1.75

Fillet Steak filled with sautéed Mushrooms and Onions then topped with Staffordshire Smoked Oak Cheddar. Finished with a Balsamic Glaze £19.95

Lamb Steak cooked pink, then served with a buttery Chive Mash, Mint Gravy and fresh Seasonal Vegetables £14.95

Gammon Steak and Fresh Pineapple, finished with Beer Battered Onion Rings, Mushrooms and grilled Tomato £10.95

All Steaks and Speciality dishes are served with a choice of chunky chips, baked jacket potato, or buttered new potatoes, unless otherwise stated

The SPECIALITIES

Fish 'n' Chips

Freshly Beer Battered 10oz Cod Fillet served with Minted Mushy Peas, Home-made Chips and Tartare Sauce. Garnished with Watercress and Lemon Wedge £10.95

Fillet of Chicken resting on a bed of buttered Spring Cabbage with a creamy Cracked Black Pepper and Cognac Sauce. Accompanied by fresh seasonal Vegetables £10.95

Two 4oz Pork Steaks on buttered Mash Potato topped with a slice of Lancashire Black Pudding, and finished with a Wholegrain Mustard Sauce and Seasonal Vegetables £11.95

Barbary Duck Breast cooked pink and served with a Black Cherry and Chocolate Sauce. With a side of fresh seasonal Vegetables £13.95

The FAVOURITES

8oz Braised Steak with Root Vegetables casseroled in Red Wine and Thyme. Served with Mini Roast Potatoes and warm crusty Bread and English Butter £9.95

Fillet of Salmon topped with a Sweet Chilli Dressing and resting on a Watercress and Mixed Leaf Salad, then served with buttered New Potatoes £10.95

Fresh Lasagne sheets layered between a traditional Italian Bolognese Sauce finished with a creamy Béchamel and topped with melted Cheese. Accompanied by homemade Garlic Bread £9.95

Leek, Stilton and Mushroom Bake in a Herb and Cream Sauce, with a Breadcrumb topping and choice of Potatoes £8.95

Gourmet Burger

Ask your server for today's flavour.

Our 8oz Burgers are made with 100% British Meat. Served on in a floured Bun with Lettuce, Tomato, melted Cheddar, Onion Rings and Bacon served with chunky Chips £9.95

Chicken, Ham & Leek Pie in a Cheddar Sauce, encased in Short Crust Pastry. Accompanied by seasonal Vegetables and choice of Potatoes £9.95

The STAFFORD Steak and Bass Ale Pie with Short Crust Pastry, seasonal Vegetables and rich Gravy served with a Potato Choice £10.95

Fresh sheets of Lasagne layered between a Roasted Vegetable and Tomato Sauce finished with a creamy Béchamel and topped with melted Cheese. Accompanied by homemade Garlic Bread £8.95

The SMALLER PLATES

Suitable for lunchtimes, smaller appetites and children. Served anytime except Saturday evening.

Chef's Soup of the Day and Sandwich Combo£5.95

Free Range Egg Omelette served with a Salad Garnish and Home-made Chips. Choose from, Cheese & Onion, Ham & Mushroom or Fresh Prawns£5.95

Braised Steak with Root Vegetables casserolled in Red Wine and Thyme. Served with crusty Bread...£5.25

5oz Beer Battered Cod Fillet served with Mushy Peas, Chunky Chips and Tartar Sauce£7.50

The STAFFORD Steak and Bass Ale Pie with Short Crust Pastry, seasonal Vegetables and rich Gravy served with a Potato Choice£7.95

Chicken, Ham & Leek Pie in a Cheddar Sauce, encased in Short Crust Pastry. Accompanied by seasonal Vegetables and choice of Potatoes£6.95

Topside of Roast Beef or Roast of the Day served hot, on a floured Bap. Accompanied by Roast Potatoes and Gravy Jug£6.95

The Stafford home-made Yorkshire Pudding filled with Topside of Roast Beef and a rich Red Wine Gravy. Served with Roast Potatoes and fresh Seasonal Vegetables£6.95

Especially for Kids!

Home-made Breaded Goujons. 100% Chicken or Cod served with a choice of Chips & Beans, Chips & Mushy Peas or New Potatoes & Vegetables£4.95

The JACKET POTATOES

Served until 7.00pm everyday.

Fresh Prawns in Marie Rose Sauce, with a Lemon Wedge£6.25

Tuna in a Garlic & Chive Mayo£5.95

Cheddar, Onion & Beans£5.95

Smoked Salmon & Cream Cheese£6.95

The SANDWICHES

Served until 7.00pm everyday.

Served on sliced white or wholemeal bread

Fresh Prawns in Marie Rose Sauce, with a Lemon Wedge£5.25

Tuna in a Garlic & Chive Mayo£4.95

Smoked Salmon & Cream Cheese£5.95

Topside of Roast Beef and English Mustard£5.25

Home-cooked Ham with fresh Tomato and Mayo...£4.95

Mature Cheddar and Sweet Pickle£4.95

To add chips£1.00

Served 11.00am until 1.00pm everyday:

Smoked Back Bacon on Soft White Bap with freshly brewed Filter Coffee£3.50

Daily Baked Pastry served warm with freshly brewed Filter Coffee£2.50

The Stafford Sunday Lunch £11.95

On a Sunday our chefs have compiled an extra special menu with real food made from fresh ingredients.

The Stafford Homemade Soup served with a warm Petit Pain and English Butter

Or, Lancashire Black Pudding, wrapped in a traditional Staffordshire Oatcake and smothered in a creamy Cracked Black Pepper Sauce

Or, The Stafford own recipe Chicken Liver, Brandy and Apricot Paté with Oven baked crusty Bread

Or, The Stafford Prawn Cocktail garnished with Lemon Wedge and Staffordshire Oatcake

Topside of Roast Beef freshly carved and homemade Yorkshire Pudding with a rich Red Wine Gravy, Rosemary Roasted Potatoes, New Potatoes and fresh Seasonal Vegetables

Or, The Chef's Roast of the Day served with all the trimmings (ask you server for today's Roast)

Every Sunday our Chefs will prepare a Hot Sponge with Creamy Custard£2.95

Or, **Apple Pie with whipped Cream£2.95**

Or, see our Dessert Boards for delicious Desserts including Cheese & Biscuits

Local Suppliers

Our kitchen is now sourcing mostly locally reared meat and poultry from the Staffordshire, Cheshire and Shropshire regions. If you are local and growing fruit or vegetables or rearing animals for food, please give us a call, we would be delighted to hear from you.

Notes to aid your enjoyment

The Stafford Arms is committed to the promotion and provision of healthy eating especially for children.

All our food is freshly cooked to order and during busy times there maybe a slight delay in the service of your main course. We endeavour to source as many of the products we use locally, with all our food made by our experienced Chefs.

Our staff are here to help you and provide excellent customer service. Please call on them for drink and food service.

Ask your server for Today's Chefs Specials, Soup of the Day and Vegetarian options