

THE STAFFORD ARMS

Nibbles

Nocellara del Belice Sicilian Green Olives (VE) (GF)	£4.00
Garlic and Rosemary Ciabatta (with Buffalo Mozzarella)	£4.95 (£6.25)
Garlic and Rosemary Ciabatta (VE)	£4.95

Starters

Soup of the Day accompanied by Wholemeal Bloomer and Salted English Butter (Ask your server for Today's Flavour)	£6.00
Chicken Liver Parfait with Apple, Rhubarb and Ginger Chutney. Served with Parsley Ciabatta Toast and English Salted Butter (GF)	£7.75
Louisiana Crayfish & Chorizo warm Onion Bread topped with Samphire	£7.75
Charred Asparagus , Parma Ham, Poached Egg and Homemade Salad Cream	£6.95
Tomato, Basil and Red Onion Tartlet made with Puff Pastry. Served with Yellow Pepper Coulis, fresh Rocket and Parmesan (VE)	£6.50
Southern Fried Chicken Goujons , Iceberg Lettuce, Red Chili's, Honey and Micro Coriander	£7.50
Tibetan Lamb Spring Rolls , Daikon Radish, Tangy carrot Puree, Spring Onion and Toasted Sesame	£7.95
Tian of Crab and Prawn , with Avocado, Vine Tomato Salsa and Micro Herb Salad (GF)	£8.25

Favourites

The Stafford Arms Beef Shin and Bass Ale Pie with Short Crust Pastry, Rich Gravy and Tender stem Broccoli. Served with a choice of Double Cream Mash or Triple Cooked Chips	£15.50
Spiced Cauliflower, Spinach and Lentil Pie encased in Short Crust Pastry. Served with Roasted Cherry Tomatoes, sauteed New Potatoes and Vegan Gravy (VE)	£13.95
Slow Cooked Beef Brisket Chilli and Basmati Rice . Accompanied by Tortilla Chips, Sour Cream and Guacamole (GF)	£14.95
Spiced Buttermilk Chicken Fillet Burger , Mozzarella, Baby Gem, Beef Tomato and Jack Daniels BBQ Sauce. Served on a Seeded Brioche Bun, with Onion Rings and Triple Cooked Chips	£15.50
The Stafford Arms Angus Steak Burger , Smoked Bacon, Swiss Cheese, Baby Gem, Beef Tomato and Mayonnaise. Served on a Seeded Brioche Bun, with Onion Rings and Triple Cooked Chips (GF)	£15.50
Add a Beef Brisket Chilli to make it a Mega Burger	£2.50

Beer Battered Atlantic Cod Fillet , served with Mushy Peas, Triple Cooked Chips and Home-made Tartare Sauce, garnished with Watercress and Lemon Wedge	£14.95
Add Homemade Curry Sauce	£2.50
or Gravy	£2.00

Sides

Triple Cooked Chips	£4.50
Double Cream Mash	£4.00
Beer Battered Onion Rings	£4.00
Side Salad with Dressing	£4.00
Rocket & Grana Padano	£4.50
Tender stem Broccoli	£4.00
Buttered Fine Green Beans	£4.00
Warmed Ciabatta & Butter Basket	£4.95

From the Grill

10oz Rump Steak , Sourced from Dunwood Farm in Leek. Portobello Mushroom, Cherry Vine Tomatoes and Triple Cooked Chips. Finished with a butter of your choice: Garlic and Rosemary or Sundried Tomato and Horseradish. (GF)	£23.00
Sauce for your Steak: Cognac and Peppercorn or Port and Stilton (GF)	£2.50
12oz Gammon , Pineapple Salsa, Corn on the Cob, Free Range Egg, Triple Cooked Chips and Watercress (GF)	£14.95
The Stafford Mixed Grill: Rump Steak, Lamb Chop, Cumberland Sausages, Gammon and Black Pudding. Served with Portobello Mushroom, Confit Cherry Tomatoes, Free Range Egg and Triple Cooked Chips	£23.00
Add a Cognac and Peppercorn Sauce or Port and Stilton (GF)	£2.50

Salads

Warm Salad of mixed Beetroots, Chickpeas, Red Onion, Orange Segments and Parmentiere Potato. Finished with Feta Cheese and a Smokey Citrus Dressing (VE) (GF)	£12.95
Chicken, Pancetta and Avocado Salad with Cos Lettuce and Caesar Dressing (GF)	£16.50
Pan fried Seabass with a warm Salad of New Potatoes, Garden Peas, Spring Onions, charred Gem Lettuce, Salsa Verde and Straw Potatoes	£18.95

Something More

Pan Fried Chicken Supreme creamy Garlic and Wild Mushroom Sauce with Potato and Black Pudding Hash, wilted Spinach and charred Tomato (GF)	£18.95
Pan Fried Duck Breast Frisee Endive, Mango, Radish and Watercress Salad, Sauteed New Potatoes with an Orange and Balsamic Vinaigrette topped with Sweet Potato Crisps (GF)	£21.00
Slow cooked braised Veal Shank "Osso Buco" in a rich Tomato and Herb Sauce then topped Gremolata and Buttery Breadcrumbs. Served with Orzo Pasta in Parmesan and Pea Cream Sauce	£22.50
Pan-Fried Sea Trout , Potato Gnocchi and Chorizo in a Creamy Citrus and Herb Sauce served with Charred Asparagus, Panko Mussels and Pepperonata	£21.00
Sesame and Panko Breaded Pork Fillet , Charred Pak Choi, Stir-fried Vegetables and Spicy Satay Sauce. Served with Coconut Rice and garnished with Crispy Noodles	£18.95
Can be served with Tofu for a Vegan alternative	£17.95

Sandwiches Served on Ciabatta (available until 6.00pm)

"Boost your Butty" with Triple Cooked Chips	£2.50
Hot Topside of Beef in Rich Gravy. Served with a Gravy Jug (GF)	£8.95
Fish Finger Butty with Beer Battered Cod, Watercress and Tartare Sauce	£9.95
Smoked Salmon , Dill Cream Cheese, Cucumber and Cress (GF)	£9.95
Lemon Chicken , Oregano Pesto Mayonnaise and Rocket (GF)	£7.95
Rump Steak , Portobello Mushroom and Peppercorn Sauce (GF)	£10.95
Mature Cheddar , Tomato, Mayonnaise and Spring Onion (VE) (GF)	£7.95
Vegan Cheese , Tomato, Mayonnaise and Spring Onion (VE) (GF)	£7.95

Younger Guests and Smaller Plates

Southern Fried Panko Crumb Chicken Goujons , served with a choice of Triple Cooked Chips and Baked Beans, or New Potatoes and Garden Peas	£6.95
Orzo Pasta tossed together with Sautéed Mushrooms, Asparagus and Cherry Tomatoes. Finished with Cream and Salsa Verde (VE)	£9.95
Battered Atlantic Cod Fillet Goujons , served with a choice of Triple Cooked Chips and Baked Beans, or New Potatoes and Garden Peas	£6.95
5oz Rump Steak , Portobello Mushroom, Confit Cherry Vine Tomatoes and Triple Cooked Chips (GF)	£12.95
Slow Cooked Beef Brisket Chilli and Basmati Rice . Accompanied by Tortilla Chips, Sour Cream and Guacamole	£11.95
Mini Cheese Burger Sliders with Triple Cooked Chips	£8.95

Desserts

Cheshire Farm Ice Cream Pots: Choose from Strawberry, Chocolate or Vanilla	£4.00
Ciocolatini . An assortment of hand-made Italian Chocolate Truffles ..	£4.00
Brandy Snap Baskets , filled with Cheshire Farm Deluxe Ice Cream. Finished with freshly Whipped Cream (Ask your server for today's flavour) ..	£7.95
Four Layer Chocolate Fudge Cake with White Chocolate Chips and Chocolate Brownies, served with Cheshire Farm Vanilla Pod Ice Cream ..	£8.95
New York Cheesecake with a Pineapple Compote , Cheshire Farm Mango Ice Cream and Hazelnut Brittle	£7.95
Homemade Parkin Cake , served with Cheshire Farm Orange and Cointreau Ice Cream and a jug of fresh Cream	£8.95
(This cake is vegan and gluten free and can be served with vegan cream and vegan vanilla ice cream)	
Apple and Blackberry Crumble served with Cheshire Farm Vanilla Pod Ice or Creamy Vanilla Custard	£7.95
Strawberries and Cream Pavlova . Meringue Nests stacked with Chantilly Cream, fresh Strawberries and Strawberry Compote (GF)	£7.95
Rasperry and Lemon Posset with Popping Candy and Almond Shortbread Biscuits (GF)	£6.95
Locally sourced Cheeses with Oat Biscuits, Grapes, Celery and Home-made Chilli Jam	£8.95
To accompany your Cheese, appreciate a glass of Six Grapes Port in both Red and White, or for something really special a glass of Torres Floralis Moscatel from Spain	

Please make your server aware, if you have a food allergy.

Note, dishes with (GF) mean these can be CHANGED to be Gluten Free. Please discuss with your server if you require the dish to be adapted.

All weights are approximate prior to cooking.

For parties of 12 or more, a 10% service charge will be added to your bill

**Italian Filter Coffee
and Cake of the Day £6.95**

Ask your server for our Drinks Menu

THE STAFFORD ARMS

Two-Course Menu £18.00*

MONDAY - THURSDAY: Lunch & Dinner
FRIDAY & SATURDAY: 12 noon – 4.30pm

*TWO-COURSE MENU NOT SUBJECT TO FURTHER DISCOUNTS
AND NOT AVAILABLE ON BANK HOLIDAYS

STARTERS

Any item from the Nibbles overleaf

Chef's Soup of the Day accompanied by Wholemeal Bloomer and Salted English Butter

Chicken Liver Parfait with Apple, Rhubarb and Ginger Chutney.
Served with Parsley Ciabatta Toast and English Salted Butter (GF)

Louisiana Crayfish and Chorizo
warm Onion Bread topped with Samphire

Charred Asparagus, Parma Ham, Poached Egg
and Homemade Salad Cream

Tomato, Basil and Red Onion Tartlet made with Puff Pastry.
Served with Yellow Pepper Coulis, fresh Rocket and Parmesan (VE)

MAIN COURSES

Any item from the Favourites overleaf
(excludes "Add" items)

Warm Salad of mixed Beetroots, Chickpeas, Red Onion, Orange Segments
and Parmentiere Potato. Finished with Feta Cheese
and a Smokey Citrus Dressing (VE) (GF)

Chicken, Pancetta and Avocado Salad with Cos Lettuce and Caesar Dressing (GF)

5oz Rump Steak, Sourced from Dunwood Farm in Leek. Portobello Mushroom,
Confit Cherry Vine Tomatoes and Triple Cooked Chips (GF)

DESSERTS

Cheshire Farm Ice Cream Pots:
Choose from Strawberry, Chocolate or Vanilla

Ciocolatini. An assortment of hand-made Italian Chocolate Truffles

New York Cheesecake with a Pineapple Compote, Cheshire Farm
Mango Ice Cream and Hazelnut Brittle

Strawberries and Cream Pavlova. Meringue Nests stacked with
Chantilly Cream, fresh Strawberries and Strawberry Compote

Apple and Blackberry Crumble served with
Cheshire Farm Vanilla Pod Ice or Creamy Vanilla Custard

Chocolate Truffle Brownie Torte with Cheshire Farm Vanilla Pod Ice Cream (VE) (GF)
Can be served with Cheshire Farm Vegan Vanilla Pod Ice Cream

Sunday Lunch £20.00

ALSO AVAILABLE BANK HOLIDAY MONDAYS. NOT SUBJECT TO FURTHER DISCOUNTS

STARTERS

Any item from the Nibbles

Soup of the Day accompanied by Wholemeal Bloomer and Salted English Butter
(Ask your server for Today's Flavour)

Chicken Liver Parfait with Apple, Rhubarb and Ginger Chutney.
Served with Parsley Ciabatta Toast and English Salted Butter (GF)

Charred Asparagus, Parma Ham, Poached Egg and
Homemade Salad Cream

Tomato, Basil and Red Onion Tartlet made with Puff Pastry.
Served with Yellow Pepper Coulis, fresh Rocket and Parmesan (VE)

Smoked Salmon, Mini Blinis, North Atlantic Prawns, Cucumber, Tomato and Spiced Marie Rose

MAIN COURSES

Topside of Roast Beef with Home-made Yorkshire Pudding

Traditional Roast of the Day with all the trimmings
(£2.00 supplement for Lamb when offered)

Any Stafford Favourite from overleaf
(excludes "Add" items)

Childrens Sunday Lunch £11.00

STARTERS

Home-made Soup or Garlic and Rosemary Ciabatta

MAIN COURSES

Topside of Roast Beef with Home-made Yorkshire Pudding

Traditional Roast of the Day with all the trimmings (£1 Lamb supplement applies)

Orzo Pasta tossed together with Sautéed Mushrooms, Asparagus
and Cherry Tomatoes. Finished with Cream and Salsa Verde (VE)

Chicken or Atlantic Cod Goujons served with a choice of Triple Cooked Chips
and Baked Beans or New Potatoes and Garden Peas

Italian Filter Coffee and Cake of the Day £6.95

Ask your server for our Drinks Menu

A copy of the allergens in our dishes is also available and your server can provide this on request.

The Stafford Arms endeavours to make every visit a great occasion. If for any reason your experience does not meet your expectations, please address this with our manager at the time and they will rectify the issue. Unfortunately we are unable to do this after you leave.

A 10% Service Charge will be added to parties of 12 or more

ENJOY YOUR VISIT, SIT BACK, RELAX AND LET US LOOK AFTER YOU!