

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 topped with Mushroom Duxelle and Red Onion Chutney. Served with toasted Ciabatta (GF)	£7.75
Ham Hock and Chicken Terrine , Carrot & Honey Puree, Pea Mousse and Kale Crisps (GF)	£7.95
Venison Croquettes with sticky Red Cabbage and Parsnip Puree	£8.50
Southern Fried Chicken Goujons , Iceberg Lettuce, Red Chillies, Honey and Micro Coriander	£7.50
Black Pudding, Portobello Mushroom and Tomato Stack . Served with Celeriac Puree and crispy Leeks (VE)	£6.95
Warm Goats Cheese and Cranberry Tart , with a Beetroot, Walnut and Chicory Salad	£6.95
Smoked Mackerel and Horseradish Rilette , with Pickled Cucumber, Fennel Puree. Served with Rye Bread and Mustard Frills (GF)	£7.95

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
Chicken, Ham & Leek Short Crust Pastry Pie in a Cheddar Sauce with a choice of Double Cream Mash or Triple Cooked Chips. Accompanied by buttered Tender stem Broccoli	£15.00
Vegan Pie of the Day (Ask your server about today's offering) served with Roasted Cherry Tomatoes, Green Beans, sauteed New Potatoes and Vegan Gravy (VE)	£13.95
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
Buttermilk Sage and Onion Turkey Burger , Brie, Baby Gem, and Cranberry Sauce. Served on a Seeded Brioche Bun, with Onion Rings and Triple Cooked Chips	£15.50
Spinach, Cashew, Chickpea and Sweet Potato Curry served with Basmati Rice, Naan Bread and Mint Yoghurt (VE) (GF)	£14.95
Add Chicken to your curry	£17.95
Trio of Cumberland Sausages , with creamy Mashed Potatoes, buttered Savoy Cabbage, Onion Gravy and Beer Battered Onion Rings	£14.50
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	

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 , with home-made Piccalilli, Lancashire Black Pudding, fried Duck Egg and Triple Cooked Chips (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

Something More

Slow cooked Feather Blade of Beef with Potato and Jerusalem Artichoke Gratin, buttered Kale and Bourguignon Sauce (GF)	£18.00
Pan-fried Hake resting on Beetroot Risotto with Baby Leeks, Orange Segments and Crème Fraiche (GF)	£18.95
Stuffed Chicken Breast with Cranberries, wrapped in Parma Ham, served with Sage infused Potato Fondant, Cauliflower Beignets, buttered Kale and a creamy Cheese Sauce	£18.95
Portobello Mushroom Kiev topped with Hazelnuts and Breadcrumbs. Served with Green Beans, Sauteed New Potatoes and Cherry Vine Tomatoes (VE)	£14.95
Pan-fried Sea Trout , Puy Lentils, Baby Carrots, with a Mustard Cream Sauce and Celeriac Crisps (GF)	£22.50
Cured Pork Belly creamy Mashed Potatoes, Savoy Cabbage, Apple Puree with a Cider Jus (GF)	£18.95

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
North Atlantic Prawns , Marie Rose Sauce and Baby Gem Lettuce (GF)	£9.95
Hot Chicken and Smoked Bacon with Siracha Mayonnaise, Guacamole and Beef Tomato (GF)	£7.95
Rump Steak (cooked medium), 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
Cumberland Sausage and Goats Cheese with Caramelised Red Onion Chutney	£8.95

Sides

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

Younger Guests and Smaller Plates

(Sunday - Thursday all day. Friday and Saturday available until 6.30pm)

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
Beetroot Risotto , Baby Leeks, Orange Segments and Crème Fraiche	£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) (This steak is best served medium/medium rare)	£12.95
Mini Cheese Burger Sliders with Triple Cooked Chips	£8.95
Duo of Cumberland Sausages , with creamy Mashed Potatoes, buttered Savoy Cabbage and Onion Gravy	£8.95
Spinach, Cashew, Chickpea and Sweet Potato Curry served with Basmati Rice and Mint Yoghurt (VE) (GF)	£9.95

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)	£8.95
Four Layer Chocolate Fudge Cake with White Chocolate Chips and Chocolate Brownies, served with Cheshire Farm Vanilla Pod Ice Cream	£8.95
New York Vanilla Cheesecake crushed Honeycomb, Clementine Gel and Cheshire Farm White Chocolate Ice Cream	£8.95
Homemade Parkin Cake , served with Cheshire Farm Orange and Cointreau Ice Cream and a jug of fresh Cream (This cake is vegan and gluten free and can be served with vegan cream and vegan vanilla ice cream)	£8.95
Pineapple, Coconut and Malibu Pudding topped with Chocolate Crumb, accompanied by Cheshire Farm Mango Sorbet and Hazelnut Brittle	£8.95
Apple and Blackberry Crumble served with Cheshire Farm Vanilla Pod Ice Cream or Creamy Vanilla Custard	£8.95
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 topped with Mushroom Duxelle and Red Onion Chutney.
Served with toasted Ciabatta (GF)

Black Pudding, Portobello Mushroom and Tomato Stack.
Served with Celeriac Puree and crispy Leeks (VE)

Warm Goats Cheese and Cranberry Tart,
with a Beetroot, Walnut and Chicory Salad

Smoked Mackerel and Horseradish Rilette, with Pickled Cucumber, Fennel Puree.
Served with Rye Bread and Mustard Frills (GF)

MAIN COURSES

Any item from the Favourites overleaf
("Add" items at extra cost)

5oz Rump Steak, Sourced from Dunwood Farm in Leek. Portobello Mushroom,
Confit Cherry Vine Tomatoes and Triple Cooked Chips (GF)
(This steak is best served medium/medium rare)

DESSERTS

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

Ciocolatini. An assortment of hand-made Italian Chocolate Truffles

New York Vanilla Cheesecake crushed Honeycomb, Clementine Gel and Cheshire
Farm White Chocolate Ice Cream

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

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

Chicken Liver Parfait topped with Mushroom Duxelle and Red Onion Chutney. Served with toasted Ciabatta (GF)

Black Pudding, Portobello Mushroom and Tomato Stack.
Served with Celeriac Puree and crispy Leeks (VE)

Smoked Mackerel and Horseradish Rilette, with Pickled Cucumber, Fennel Puree.
Served with Rye Bread and Mustard Frills (GF)

North Atlantic Prawns, Cucumber, Tomato, Gem Lettuce and Spiced Marie Rose
with Brown Bread and Salted English Butter

MAIN COURSES

Any item from the Favourites overleaf
("Add" items at extra cost)

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)

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)

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

Beetroot Risotto, Baby Leeks, Orange Segments and Crème Fraiche

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!