

# THE STAFFORD ARMS

**27th December - 31st December  
(until 4.00pm on 31st)  
and 1st - 6th January 2024  
Nibbles**

Nocellara del Belice Sicilian Green  
Olives (VE) (GF) **£4.50**

Garlic and Rosemary Ciabatta (VE) **£5.25**

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with Buffalo Mozzarella **£6.95**

## Starters

**Soup of the Day** accompanied  
by Wholemeal Bloomer and  
Salted English Butter **£6.50**

**Panko Crumbed King Prawns**  
served with Spring Onions,  
Cucumber, Iceberg Lettuce and  
Bang Bang Sauce **£8.95**

**Duck Leg Terrine** with Pickled Pears,  
Celeriac Mousse and Onion Brioche  
**£8.25**

**North Atlantic Prawns**, Cucumber,  
Tomato, Gem Lettuce and Spiced  
Marie Rose with Brown Bread and  
Salted English Butter (GF) **£7.95**

**Chicken Liver Parfait** with Mulled  
Wine Jelly and Hazelnuts. Served  
with Toasted Ciabatta and Salted  
English Butter (GF) **£7.95**

**Mushroom Kiev's** filled with  
Garlic and Cashew Nut Butter,  
served with Artichoke Velouté and  
Watercress (VE) **£7.25**

**Panko Crumbed Chicken Goujons**,  
Celeriac & Fennel Slaw with  
a Maple Mayonnaise **£8.95**

## Main Courses

**Topside of Roast Beef with Home-made Yorkshire Pudding** **£18.00**  
Served on 27th & 31st December and 1st January only

**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 **£17.00**

**Wild Mushroom and Truffle Arancini Cakes**, served with a Jerusalem  
Artichoke Velouté, Braised Fennel and Wilted Spinach (VE) **£16.95**

**Slow cooked Ox Cheek\***, Creamy Mashed Potato, Sticky Red Cabbage,  
Roast Celeriac, Puffed Pearl Barley and Red Wine Gravy **£18.50**

**Cauliflower, Chickpea and Pomegranate Curry.**

Served with Basmati Rice, Garlic & Coriander Naan and Mango Chutney  
(VE) (GF when served with Poppadoms) **£15.00**  
Available with Chicken +**£4.00**

**Pan Roasted Sea Trout** with Sautéed Garlic New Potatoes.  
Accompanied by Tender Stem Broccoli, Cauliflower Beignets  
and Saffron Cream **£24.00**

**The Stafford Arms Angus Steak Burger**, Smoked Bacon,  
Monterey Jack Cheese, Baby Gem, Caramelised Onions and  
Stafford Arms Burger Sauce. Served on a Potato Burger Bun,  
with Onion Rings and Triple Cooked Chips (GF) **£16.00**

**Beer Battered Atlantic Cod Fillet**, served with Mushy Peas,  
Triple Cooked Chips and Home-made Tartare Sauce, garnished  
with Watercress and Lemon Wedge **£16.00**

**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 **£16.50**

**12oz Gammon**, Black Pudding, Peppered Pineapple, Fried Duck Egg,  
Homemade Brown Sauce and Triple Cooked Chips **£16.50**

**8oz Sirloin Steak**, 28 Day Salt Aged Steak from Dunwood Farm in Leek.  
Accompanied by Portobello Mushroom, Cherry Vine Tomatoes  
and Triple Cooked Chips. Finished with a butter of your choice:  
Garlic and Rosemary or Café de Paris (GF) **£28.00**



## Desserts

**Chocolate Truffles** **£4.00**

**Cheshire Farm Ice Cream Pots** **£4.00**  
Strawberry, Chocolate or Vanilla (GF)

**Brandy Snap Baskets** **£8.95**  
filled with Cheshire Farm Deluxe Ice Cream.  
Finished with freshly Whipped Cream  
(Ask your server for today's flavour)

**New York Cheesecake** **£8.95**  
with a Winter Berry Compote, Hazelnut Brittle and  
Cheshire Farm Clotted Cream Ice Cream

**French Apple Beignets** **£8.95**  
Mini Doughnuts filled with Apple and finished with  
a Cinnamon Glaze and topped with Double Cream

**Four Layer Chocolate Fudge Cake** **£8.95**  
with White Chocolate Chips and Chocolate  
Brownies. Served with Cheshire Farm  
Vanilla Pod Ice Cream

**Butterscotch and Peacan Tart** **£8.95**  
with Salted Popcorn. Served with a  
Quenelle of Mascarpone and Chocolate Sauce  
(GF) (VE if served with Vegan ice cream)

**Locally sourced Cheeses** **£9.25**  
with Oat Biscuits, Grapes, Celery and  
Home-made Chilli Jam

*To accompany your Cheese, appreciate a glass of  
Six Grapes Port in both Red and White.*

*Please make your server aware if you have a food allergy. Note, dishes with (GF) means these can be changed to be Gluten Free.*

*Please discuss with your server if you require the dish to be adapted. All tables will be required to Pre-Order with full payment required by 21st November  
For parties of 12 or more, a 10% service charge will be added to your bill. The management reserve the right to amend this menu without notice.*

## Younger Guests

available until 6.30pm

**Panko Crumb Chicken Goujons, served with a choice of Triple Cooked Chips and Baked Beans,  
or New Potatoes and Garden Peas £6.95**

**Battered Atlantic Cod Fillet Goujons, served with a choice of Triple Cooked Chips and Baked Beans,  
or New Potatoes and Garden Peas £6.95**

## Sandwiches

(served on Ciabatta) available until 4.00pm

**"BOOST YOUR BUTTY"** with Triple Cooked Chips **£3.00**

**5oz Rump Steak with Caramelised Onions, Portobello Mushroom and Melted Monterey Jack Cheese (GF) £12.00**

Add a Jug of Peppercorn Sauce to your Sandwich **£3.00**

**Hot Topside of Beef in Rich Gravy. Served with a Gravy Jug (GF) £8.95**

**North Atlantic Prawns, Marie Rose Sauce and Baby Gem Lettuce (GF) £9.95**

**Chicken, Bacon and Brie topped with Cranberry (GF) £8.95**

**Mature Cheddar, Tomato, Mayo and Spring Onion (GF) £7.95**

**Fish Finger Butty with Beer Battered Cod, Watercress and Tartare Sauce £9.95**

**Cumberland Sausage and Mature Cheddar with Bramley Apple and Ale Chutney £8.95**

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**Anyone for Hot Chocolate? Try our Terry's Chocolate Orange Special £6.00**

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**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. 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!**

