

Nibbles

Nocellara del Belice Sicilian Green Olives (VE) (GF)	£4.00
Garlic and Rosemary Ciabatta (VE)	£5.25
Garlic and Rosemary Ciabatta	£5.25
with Buffalo Mozzarella	£6.95
Panko Crumb Brie Wedges with a Cauliflower Dip	£7.25
Golden Beetroot Hummus with Crisp Flatbread (VE)	£5.95

Starters

Soup of the Day accompanied by Wholemeal Bloomer and Salted English Butter (Ask your server for Today's Flavour)	£6.50
Chicken Liver Parfait with a Beetroot Chutney, Toasted Walnuts Served with Toasted Ciabatta (GF)	£7.95
Crispy Spiced Butternut Squash Dumplings with Spring Onions, Toasted Sesame Seeds, and a Soy Sauce & Chilli Dip (VE)	£6.95
Steamed Blue Shell Mussels in a Spicy Nduja and Tomato Sauce. Finished with Gremolata and served with Warm Olive Bloomer Bread (GF)	£12.00
Breaded Corned Beef Fritter, Onion Puree, Buttered Kale and Free-range Poached Egg	£7.50
Whipped Goats Cheese, Marinated Figs, Pickled Shallots, Frisee Endive and Sourdough Crisps (GF)	£6.95
Panko Crumbed Chicken Goujons, Celeriac & Fennel Slaw with a Maple Mayonnaise	£8.95

From The Grill

8oz Sirloin Steak 28 Day Salt Aged Steak from Dunwood Farm, Leek. Accompanied by Portobello Mushroom, Cherry Vine Tomatoes and Triple Cooked Chips. Finished with a butter of your choice: Garlic and Rosemary or Blue Cheese Tarragon Butter (GF)	£28.00
10oz Rump Steak 28 Day Salt Aged Steak from Dunwood Farm, Leek. Accompanied by Portobello Mushroom, Cherry Vine Tomatoes and Triple Cooked Chips. Finished with a butter of your choice: Garlic and Rosemary or Blue Cheese Tarragon Butter (GF)	£26.00

The Stafford Mixed Grill

Rump Steak, Lamb Chop, Cumberland Sausages, Gammon and Black Pudding. Served with Portobello Mushroom, Cherry Tomatoes, Duck Egg and Triple Cooked Chips £28.00

Sauce for your Steak:

Cognac and Peppercorn or Bordelaise (GF)	£3.00
12oz Gammon, Black Pudding, Peppered Pineapple, Fried Duck Egg, Homemade Brown Sauce and Triple Cooked Chips (GF when served without the Black Pudding)	£16.95

Something More

Pan-fried Chicken Supreme, Parmesan Pommes Anna, crushed Butternut Squash, Baby Leeks and a Sage Jus (GF)	£18.95
Slow cooked Feather Blade of Beef, Double Cream Mash, Roasted Swede, Artichokes, Cavolo Nero and a Red Wine Gravy (GF)	£18.95
Venison Steak served Pink, with a smoked Celeriac Puree, Potato Gnocchi, Red Cabbage and Kale Crisps. Finished with a Blackberry Jus (GF)	£28.95
Tonkatsu, Sesame and Panko Breaded Pork Fillet. Served with Shredded Napa Cabbage and Mooli. Pickled Carrots, Spring Onions, Sticky Coconut Rice and a Tonkatsu Sauce	£22.00
Pan-fried Sea Trout with a Smoked Bacon, Leek, Prawn and Potato Chowder. Garnished with Straw Potato Crisps. Served with Tender stem Broccoli	£24.00
Wild Mushroom and Truffle Arancini Cakes, served with a Jerusalem Artichoke Velouté, Braised Fennel and Wilted Spinach (VE)	£16.95

Favourites

The Stafford Arms Beef Shin and Ale Pie with Short Crust Pastry, Rich Gravy and Tender stem Broccoli. Served with a choice of Double Cream Mash or Triple Cooked Chips.	£18.00
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	£17.00
Vegan Shepherd's Pie made with Mushrooms, Spinach and Lentils. Topped with a Root Vegetable Mash. Served with Savoy Cabbage and a Vegan Red Wine Gravy (GF)	£15.50

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

Blacksticks Steak Burger with Portobello Mushroom, Beef Tomato, Baby Gem Lettuce, Melted Blacksticks Blue Cheese and Tarragon Mayo. Served on a Potato Burger Bun, with Onion Rings and Triple Cooked Chips (GF) £16.00

Spiced Buttermilk Chicken Fillet Burger with Mozzarella, Beef Tomato, Gem Lettuce, Guacamole and Sriracha Mayo. Served on a Potato Burger Bun, with Triple Cooked Chips . . . £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

Add Homemade Curry Sauce . . . £2.50 or Gravy . . . £2.00

Chicken Caesar Salad, Cos Lettuce, Pancetta, Anchovies, Croutons, Shaved Parmesan & Caesar Dressing (GF) £16.95

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

Sandwiches Served on Ciabatta

AVAILABLE UNTIL 6.00PM

"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
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
Chicken, Bacon and Brie topped with Cranberry (GF)	£9.95
Mature Cheddar, Tomato, Mayo and Spring Onion (GF)	£8.95
Cumberland Sausage and Mature Cheddar with Bramley Apple and Ale Chutney	£8.95
Homemade Corned Beef with Mustard Mayo, Gherkin and Monterey Jack Cheese	£8.95

Sides	
Triple Cooked Chips (GF)	£4.50
Double Cream Mash (GF)	£4.95
Side Salad with Dressing (GF)	£4.00
Rocket & Grana Padano (GF)	£4.50
Tender stem Broccoli (GF)	£4.00
Sauteed Garlic Mushrooms (GF)	£4.00
Buttered Red Cabbage (GF)	£4.00
Beer Battered Onion Rings	£4.00
Warm Ciabatta & Butter Basket	£2.95
Brown Bloomer & Butter Basket	£2.95

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.

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.

All weights are approximate prior to cooking. For parties of 12 or more, a 10% service charge will be added to your bill

Younger Guests and Smaller Plates

SUNDAY - THURSDAY ALL DAY. FRIDAY AND SATURDAY AVAILABLE UNTIL 6.30PM

Panko Crumb Chicken Goujons	£7.95
Battered Atlantic Cod Fillet Goujons	£8.95
Duo of Cumberland Sausages	£7.95

Served with a choice of Triple Cooked Chips and Baked Beans, or New Potatoes and Garden Peas

Cauliflower, Chickpea and Pomegranate Curry. Served with Basmati Rice, Garlic & Coriander Naan and Mango Chutney (VE) (GF when served with Poppadoms) £12.00

6oz Gammon, Black Pudding, Peppered Pineapple, Fried Duck Egg, Homemade Brown Sauce and Triple Cooked Chips (GF) £12.95

4oz Cheeseburger with Gem Lettuce. Served on a Potato Burger Bun, with Triple Cooked Chips (GF) £9.50

Duo of Cumberland Sausages, with Double Cream Mash, Buttered Savoy Cabbage and Rich Gravy £10.00

Desserts

Chocolate Truffles. £4.00

Cheshire Farm Ice Cream Pots: Choose from Strawberry, Chocolate or Vanilla (GF) £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 Cheesecake, with Butterscotch Sauce, Fudge Pieces and Cheshire Farm Clotted Cream Ice Cream £8.95

Spiced Pineapple and Pecan Bread Pudding with a Pineapple Compote served with a choice of Creamy Custard or Cheshire Farm Vanilla Pod Ice Cream £8.95

Poached Pears resting on Vanilla Rice Pudding, garnished with Crème Fraiche and Caramelised Ginger infused Hazelnut Crumb (GF) £8.95

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

Dark Chocolate and Cherry Torte, served with Cheshire Farm Coconut Ice Cream (VE) £8.95

Cake of the Day and Italian Filter Coffee £7.95

Locally sourced Cheeses with Crackers, Fruit Cake, Grapes, Celery and Bramley Apple & Ale Chutney £9.95

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

Liquid Dessert - Chocolate Vodka Liqueur Single Shot	£2.00
Variety Trio of Shots (ask for available flavours)	£4.95
Large measure Chocolate Vodka Liqueur over ice	£4.95

Two-Course Menu £18.95*

MONDAY - THURSDAY: Lunch & Dinner

FRIDAY & SATURDAY: 12 noon - 4.30pm

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

STARTERS

Nocellara del Belice Sicilian Green Olives (VE) (GF)

Garlic and Rosemary Ciabatta (VE)

Garlic and Rosemary Ciabatta

Garlic and Rosemary Ciabatta with Buffalo Mozzarella

Panko Crumb Brie Wedges with a Cauliflower Dip

Golden Beetroot Hummus with Crisp Flatbread (VE)

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

Chicken Liver Parfait with a Beetroot Chutney, Toasted Walnuts Served with Toasted Ciabatta (GF)

Whipped Goats Cheese, Marinated Figs, Pickled Shallots, Frisee Endive and Sourdough Crisps (GF)

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

MAIN COURSES

6oz Gammon or **ANY** item from **FAVOURITES** Excluding The Stafford Arms Beef Shin and Ale Pie

* "Add" items and adding Chicken to your Curry are at extra cost

DESSERTS

Chocolate Truffles

Cake of the Day

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

New York Cheesecake with Butterscotch Sauce, Fudge Pieces and Cheshire Farm Clotted Cream Ice Cream

Four Layer Chocolate Fudge Cake with White Chocolate Chips and Chocolate Brownies, served with Cheshire Farm Vanilla Pod Ice Cream

Dark Chocolate and Cherry Torte, served with Cheshire Farm Coconut Ice Cream (VE)

Poached Pears resting on Vanilla Rice Pudding, garnished with Crème Fraiche and Caramelised Ginger infused Hazelnut Crumb (GF)

SUNDAY LUNCH £22

ALSO AVAILABLE BANK HOLIDAY MONDAYS. NOT SUBJECT TO FURTHER DISCOUNTS

STARTERS

Garlic and Rosemary Ciabatta or Garlic and Rosemary Ciabatta (VE)

Garlic and Rosemary Ciabatta with Buffalo Mozzarella

Panko Crumb Brie Wedges with a Cauliflower Dip

Golden Beetroot Hummus with Crisp Flatbread (VE)

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

Chicken Liver Parfait with a Beetroot Chutney, Toasted Walnuts Served with Toasted Ciabatta (GF)

Whipped Goats Cheese, Marinated Figs, Pickled Shallots, Frisee Endive and Sourdough Crisps (VE)

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

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)

Vegetarian "Chicken" with Homemade Yorkshire Pudding. (£2.00 supplement)

To make this dish Vegan we can serve it without the Yorkshire Pudding (VE)

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

Vegan Shepherd's Pie made with Mushrooms, Spinach and Lentils. Topped with a Root Vegetable Mash
Served with Savoy Cabbage and a Vegan Red Wine Gravy (VE)

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)

Spiced Buttermilk Chicken Fillet Burger with Mozzarella, Beef Tomato, Gem Lettuce, Guacamole and Sriracha Mayo.
Served on a Potato Burger Bun, with Triple Cooked Chips

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

Cauliflower, Chickpea and Pomegranate Curry. Served with Basmati Rice, Garlic & Coriander Naan and Mango Chutney
(VE) (GF when served with Poppadoms)

Available to serve with Chicken £4.00

CHILDRENS SUNDAY LUNCH £11

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 (£1.00 supplement for Lamb when offered)

Vegetarian "Chicken" with Homemade Yorkshire Pudding. (£1.00 supplement)

To make this dish Vegan we can serve it without the Yorkshire Pudding (VE)

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

4oz Cheeseburger with Gem Lettuce. Served on a Potato Burger Bun, with Triple Cooked Chips

Duo of Cumberland Sausages, with Double Cream Mash, Buttered Savoy Cabbage and Rich Gravy

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HOT DRINKS

CAKE OF THE DAY
AND
ITALIAN FILTER COFFEE
£7.95

TEA

English Breakfast	£2.75
Teapigs Earl Grey	£2.95
Teapigs Chamomile	£2.95
Teapigs Organic Green	£2.95
Teapigs Peppermint	£2.95
Twining's Lemon & Ginger Tea	£2.95
Twining's Decaffeinated Tea.	£2.95

HOT CHOCOLATE

Regular Hot Chocolate	£3.95
Luxury Hot Chocolate with marshmallows and Cream	£5.50
Terrys Chocolate Orange Syrup	£0.75

COFFEE

Espresso/Double Espresso	£2.25/£3.25
Italian Filter Coffee with complimentary re-fill	£2.75
Decaffeinated Coffee	£2.95
Americano	£2.95
Cappuccino	£3.50
Café Latte	£3.75
Flat White	£3.25
Flavoured Latte	£4.25
<i>Caramel Vanilla, Gingerbread, Hazlenut, Cinnamon, Pumpkin Spice</i>	
Floater Coffee	£3.50
Liqueur Coffee	£6.25
<i>Baileys, Jamesons, Captain Morgans, Tia Maria, Cointreau, Courvoisier, Amaretto</i>	
Baileys Latte	£6.25