# Father's Day 16th June

### **Father's Day Starters**

Chef's Mushroom Soup with a Tarragon & Blackstick Blue Cheese Pastry Twist. Topped with Black Pepper Crème Fraiche accompanied by Wholemeal Bloomer and Salted English Butter £6.95

> Coarse Pork and Liver Pate served with Flaked Almonds, Apricot Chutney, Toasted Ciabatta (GF) £7.95

Beef Tomato and Italian Mozzarella Salad with a Pesto Drizzle and fresh Basil £7.50

Salt and Pepper Squid Rings served with Szechuan Yellow Pepper Sauce £7.50

Chicken Tikka Thigh Pakoras served with a Mint Raita (GF) £8.95

Chargrilled Asparagus, Parma Ham, with Parmesan Crisp and Poached Egg and homemade Salad Cream (GF) £8.95

Grilled Aubergine and Feta Stack resting on a Tomato Sauce and served with Pine Nuts, Olive Tapenade, Basil Oil (VE, GF) £7.95

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

Garlic and Rosemary Ciabatta (VE) £5.25
Garlic and Rosemary Ciabatta £5.25 with Buffalo Mozzarella £6.95

### **Father's Day Chef Specials**

#### 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 £28.95

#### 14oz T Bone Prime Rib Steak

With Rosemary Roasted Portobello Mushroom, Balsamic Glazed Cherry Vine Tomatoes and Triple Cooked Chips. Accompanied by a Mushroom Bordelaise Sauce £33.00

### **Father's Day Main Courses**

Topside of Roast Beef with Home-made Yorkshire Pudding £18.95
Stafford Arms locally sourced Roast Turkey £18.95
Vegetarian "Chicken" with Homemade Yorkshire Pudding £18.00
To make this dish Vegan we can serve it without the Yorkshire Pudding (VE)

The Chafferd Arms Boof Chin and Ale Die with Chart Crust Boots, Dieb Cross, and Tander stam

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 £18.50

Beer Battered Atlantic Cod Fillet, served with Mushy Peas, Triple Cooked Chips and Home-made
Tartare Sauce, garnished with Watercress and Lemon Wedge £17.00
Add Homemade Curry Sauce £2.50 or Gravy £2.00

Buttermilk Chicken Fillet Burger in a Panko crumb, served with Smoked Cheddar, Honey & Chilli Mayo, Pickled Red Onions and Baby Gem Lettuce £16.00

Panko Crumb Goats Cheese Salad, Roasted Beetroots, Spinach, Bibb Lettuce and Toasted Hazelnuts. Served in a Dijon Dressing £15.00 (This salad can also be Vegan when served with Vegan Feta and Croutons) (VE)

Creamy Mushrooms, Asparagus, Hearts of Palm, Pine Nuts, Spinach, White Wine Linguini £16.95

Pan fried Chicken Supreme with chargrilled Baby Courgettes, Potato Gnocchi, Nduja & Tomato Sauce and Black Olives £18.95

Tempura Seabass Fillets, Parmentier Potatoes, Mussels, crushed Peas with warm Tartare Sauce and Samphire £24.00

Char Sui Pork Belly, Pak Choi, Stir-fried Carrots and Mangetout.
With Sticky Rice and Crispy Noodles £22.00

## CHILDREN on Father's Day £12.00

#### Starters

Home-made Mushroom Soup or Garlic and Rosemary Ciabatta

#### Main Courses

Topside of Roast Beef with Home-made Yorkshire Pudding
Traditional Roast Turkey with all the trimmings
Vegetarian "Chicken" with Homemade Yorkshire Pudding (£1.00 supplement)
Chicken or Atlantic Cod Goujons served with a choice of Triple Cooked Chips
and Baked Beans or New Potatoes and Garden Peas

### **Father's Day Desserts**

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 Blueberry & Lime Compote, White Chocolate Crumb and Cheshire Farm White Chocolate Ice Cream £8.95

Limoncello Tiramisu made with Lemon Liqueur infused Savoiardi, layered with Zesty Lemon Curd and Mascarpone £8.95

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

Cheshire Farm Ice Cream Pots: Choose from Strawberry, Chocolate or Vanilla (GF) £4.00

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

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 All bookings will be required to pay £10 pp non-refundable deposit.

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