

December 2024 at the Stafford Arms

Served throughout December (except 25th and 26th)

NIBBLES

Artisan Breadbasket with Balsamic and Virgin Olive Oil ... £5.00
Nocellara del Belice Sicilian Green Olives (VE) (GF) £4.00
Garlic and Rosemary Ciabatta (VE) £6.95
Garlic and Rosemary Ciabatta £6.95
Garlic and Rosemary Ciabatta with Buffalo Mozzarella ... £7.95

STARTERS

Wild Mushroom Soup with a hint of Sherry, Tarragon Crème Fraiche and Crispy Leeks. Served with a warm Sourdough Roll and English Butter (GF) £7.25
Cauliflower and Fennel Seed Croquettes in a Panko Crumb. Served with Iceberg Lettuce, Harissa and Yoghurt Dip (VE) . £7.25
Duck Liver & Pork Paté, with Roasted Chestnuts and an Orange & Date Chutney. Accompanied by Toasted Brioche and English Butter (GF) £8.95
Beetroot Cured Salmon, Celeriac & Horseradish Remoulade, Pickled Beets and Dill Blinis (GF) £8.95

MAIN COURSES

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 £18.50
Smoked Gouda, Potato, Courgette and Almond Shortcrust Pastry Pie with Sautéed New Potatoes, Green Beans and a rich Red Wine Gravy (VE) £17.00
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 Curry Sauce £2.50 or Gravy £2.00
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) £17.00
Buttermilk Chicken Fillet Burger in a Panko crumb, served with Smoked Cheddar, Honey & Chilli Mayo, Pickled Red Onions and Baby Gem Lettuce. Served on a Potato Burger Bun, with Onion Rings and Triple Cooked Chips £16.50

FROM THE GRILL

28 Day Salt Aged Steak from Dunwood Farm, Leek. Accompanied by Rosemary Roasted Portobello Mushroom, Balsamic Glazed Cherry Vine Tomatoes and Triple Cooked Chips. Finished with a Garlic and Rosemary Butter.
10oz Rump Steak (GF) £26.00
8oz Sirloin Steak (GF) £28.00

Sauce for your Grill (GF): Cognac & Peppercorn / Bordelaise / Port, Stilton & Tarragon £3.00

Pigs in Blankets with a Jug of Rich Gravy £6.95
Panko Breaded Black Pudding Fritters, served with a Cauliflower Dip (VE) £7.50
Spicy Cambodian Mushroom Dip, served with a Crusty White Bread Roll (VE) (GF) £6.50

Breaded Ham Hock Fritter with a Poached Egg and Spiced Pineapple Chutney. Dressed with Wholegrain Mustard Mayo and Watercress .. £8.25
Korean Fried Chicken Thighs, tossed in a Spicy Gochujang Sauce. Served with Kimchi Slaw and Toasted Sesame Seeds (GF) £8.95
North Atlantic Prawns, Cucumber, Tomato, Gem Lettuce and Spiced Marie Rose with Brown Bread and Salted English Butter (GF) £8.50

Locally sourced Staffordshire Turkey with Roasted Parsnips, shredded Brussel Sprouts & Bacon, Carrot & Swede Mash, Rosemary Roasted Potatoes, buttered New Potatoes, Pig in Blanket, Stuffing and a rich Gravy (GF without the Stuffing and Pig in Blanket) £20.00
Turkey only available until 24th December
Beef Short Rib Braised in Titanic Stout Gravy, Creamy Mashed Potato, Savoy Cabbage, Caramelised Onions and Smoked Bacon Crumb £20.00
Black Bean Fritters with Kale, Sautéed New Potatoes and Carrot Puree. Accompanied by a Red Wine Shallot Gravy (VE) £17.00
Chicken Breast stuffed with Spinach & Cheese and wrapped in Pancetta. Served with Dauphinoise Potato, Tender stem Broccoli, a Chasseur Sauce and Crispy Leeks (GF) £19.00
Pan Fried Sea Trout, with a Potato and Tarragon Croquette, Wild Mushrooms, Baby Leeks and Celeriac Velouté (GF when Croquette is substituted to Sautéed New Potatoes) £24.00

The Stafford Mixed Grill: Rump Steak, Lamb Chop, Cumberland Sausages, Gammon and Black Pudding. Served with Rosemary roasted Portobello Mushroom, Balsamic Glazed Cherry Vine Tomatoes, Duck Egg and Triple Cooked Chips £28.95
12oz Gammon, with Black Pudding, Duck Egg, Chunky Piccalilli. Accompanied by Corn on the Cob and Triple Cooked Chips (GF) £17.95

YOUNGER GUESTS AND SMALLER PLATES - Sunday - Thursdays all day. Friday and Saturday available until 6.30pm

Panko Crumb Chicken Goujons £8.95
Battered Atlantic Cod Fillet Goujons..... £9.95
Duo of Cumberland Sausages £8.95

All the above served with a choice of Triple Cooked Chips and Baked Beans, or New Potatoes and Garden Peas

6oz Gammon, with Black Pudding, Duck Egg, Chunky Piccalilli. Accompanied by Corn on the Cob and Triple Cooked Chips (GF) £13.95

4oz Cheeseburger with Gem Lettuce Served on a Potato Burger Bun, with Triple Cooked Chips (GF) £9.95
Duo of Cumberland Sausages, with Double Cream Mash, Buttered Savoy Cabbage and Rich Gravy £11.00

SANDWICHES (served on Ciabatta) available until 5.00pm

Turkey, Smoked Bacon and Cranberry with Sage & Onion Stuffing. Accompanied by a Jug of Rich Gravy £9.95
5oz Rump Steak with Caramelised Onions, Beef Tomato, Cheddar Cheese and Mustard Mayo (GF) £12.00
Hot Topside of Beef in Rich Gravy.
Served with a Gravy Jug (GF) £10.50
Fish Finger Butty with Beer Battered Cod, Watercress and Tartare Sauce £10.50

Cumberland Sausage and Goat's Cheese with Red Onion Chutney £9.25
Char Sui Pork Belly, Kimchi Slaw and Garlic Mayo £9.95
North Atlantic Prawns, Marie Rose Sauce and Baby Gem Lettuce (GF) £9.95
Mature Cheddar, Red Onion, Tomato and Mayo (GF) £8.95
"Boost your Butty" with Triple Cooked Chips £3.00

DESSERTS - £8.95

Sticky Toffee Christmas Pudding with Brandy Custard and a Quenelle of Whipped Cream
Four Layer Chocolate Fudge Cake with White Chocolate Chips and Chocolate Brownies.
Served with Cheshire Farm Vanilla Pod Ice Cream
New York Cheesecake with Torched Orange and a Passionfruit Coulis. Served with Cheshire Farm Pistachio Ice Cream
White Chocolate and Cardamon Mousse with Raspberry Compote, Fresh Mint and Lemon Short Bread
Cranberry Hazelnut Tart, Cranberry & Coconut Curd in a Hazelnut and Date Case.
Served with Cheshire Farm Vegan Chocolate Ice Cream (VE) (GF)
French Apple Beignets. Mini Doughnuts filled with Apple and finished with a Cinnamon Glaze and topped with Double Cream
Handmade Italian Chocolate Truffles served with Italian Filter Coffee £6.00
Cheshire Farm Ice Cream Pots: Choose from Strawberry, Chocolate or Vanilla (GF) £4.00
Cake of the Day and Italian Filter Coffee £8.00
The Cheshire Cheese Company's Chesses with Crackers, Fruit Cake, Grapes, Celery and Bramley Apple & Ale Chutney £9.95
ASK YOUR SERVER FOR TODAYS CHEESE FLAVOURS
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 Liqueur Single Shot £2.50
Variety Trio of Shots (ask for available flavours) £5.00
Large measure Chocolate Liqueur over ice £5.00

Sundays throughout December £24

Choose any Nibble or Starter from overleaf followed by:

Topside of Roast Beef with Home-made Yorkshire Pudding

Traditional Roast of the Day with all the trimmings (£4.00 supplement for Lamb when offered)

Vegetarian "Chicken" with Homemade Yorkshire Pudding.
TO MAKE THIS DISH VEGAN
WE CAN SERVE IT WITHOUT THE YORKSHIRE PUDDING (VE)

Extra Yorkshire Pudding £2.00

All roasts accompanied by Roast and New Potatoes with fresh Seasonal Vegetables

NOT SUBJECT TO FURTHER DISCOUNT

Children's Sunday Lunch £12

Home-made Soup
or
Garlic and Rosemary Ciabatta

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.
TO MAKE THIS DISH VEGAN
WE CAN SERVE IT WITHOUT THE YORKSHIRE PUDDING (VE)

NOT SUBJECT TO FURTHER DISCOUNT

**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 9 or more, a 10% service charge will be added to your bill