

Stafford Arms Valentines Specials



Served Friday 14th February until Sunday 16th February

To Start

Roast Tomato and Red Pepper Soup, with a Basil Pesto and Feta. Served with a warm Sourdough Roll and English Salted Butter (GF)

£7.25

Duck Liver & Pork Paté, with Roasted Chestnuts and an Orange & Date Chutney
Accompanied by Toasted Brioche and English Butter (GF)

£8.95

Smoked Salmon, with Wilted Spinach, Poached Egg and Hollandaise Sauce
Served on a Dill Hash Brown

£9.50

Duck Leg Bon Bons, Beetroot and Orange Puree, Pickled Turnips and Buttered Kale

£8.95

To Share

Char Sui Pulled Pork Nachos, with melted Cheddar Cheese, Spicy Kimchi,
Spring Onions, fresh Coriander and Garlic Mayo

£16.00

Main Course

Dunwood Farm 7oz Fillet Steak, Triple Cooked Jenga Chips, Garlic Butter Scallops,
Charred Tomato and Crispy Leeks (GF)

£35.00

Add a Brandy, Paprika and Cream Sauce £3.00

Pan-fried Sea Trout, Tarragon Croquettes and Brown Crab Sauce
Accompanied by Purple Sprouting Broccoli

£26.00

Pan-Fried Chicken Supreme, with a Fondant Potato, Cauliflower Cheese Bon Bons,
Cavolo Nero and Sage Jus

£20.00

Savoy Cabbage Leaves stuffed with Beans, Lentils, Mushrooms, Oats and Spices.
Served with Creamy Mash, Roast Root Vegetables and a Red Wine Gravy (GF,VE)

£18.00

Desserts

Cappuccino Crème Brûlée with a Milk Foam and Homemade Shortbread Biscuit
Hazelnut Praline Cheesecake, served with a Dark Chocolate Ganache and Champagne Sorbet
Homemade Glazed Lemon Tart, served with a Raspberry Coulis, Fresh Strawberries
and Cheshire Farm Vanilla Ice Cream

Brandy Snap Baskets filled with Cheshire Farm Deluxe Ice Cream. Finished with freshly
Whipped Cream. Choose from: Pistachio or Rocky Road

All Desserts £8.95

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

Home-made Corned Beef Hash, with Sautéed New Potatoes, Black Pudding
and Onions. Finished with a dash of Worcester Sauce a
and served with Buttered Savoy Cabbage and two Hens Eggs £17.00

Butternut Squash, Red Pepper, Quinoa and Black Bean Stew,
in a mildly Spiced Coconut and Harissa Sauce, then topped with Crispy Onions
Served with warm Seeded Sourdough (VE) (GF) £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 £17.50

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

12oz Gammon, with Black Pudding, Duck Egg, Chunky Piccalilli.
Accompanied by Corn on the Cob and Triple Cooked Chips (GF) £17.95

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

Add a Sauce: Cognac & Peppercorn / Bordelaise / Port, Stilton & Tarragon £3.00