

## Nibbles

Artisan Breadbasket with Balsamic and Virgin Olive Oil . . . . .	£5.00
Nocellara del Belice Sicilian Green Olives <b>(VE)</b> <b>(GF)</b> . . . . .	£4.00
Garlic and Rosemary Ciabatta <b>(VE)</b> . . . . .	£6.95
Garlic and Rosemary Ciabatta . . . . .	£6.95
Garlic and Rosemary Ciabatta with Buffalo Mozzarella . . . . .	£7.95
Panko Breaded Black Pudding Fritters, served with a Cauliflower Dip <b>(VE)</b> . . .	£7.50
Spicy Cambodian Mushroom Dip, served with a Crusty White Bread Roll <b>(VE)</b> <b>(GF)</b> . . . . .	£6.50

## Starters

**Soup of the Day** accompanied by Wholemeal Bloomer and Salted English Butter (Ask your server for Today's Flavour) . . . . . £7.25

**Duck Liver & Pork Paté**, with Roasted Chestnuts and an Orange & Date Chutney. Accompanied by Toasted Brioche and English Butter **(GF)** . . . . . £8.95

**Korean Fried Chicken Thighs**, tossed in a Spicy Gochujang Sauce. Served with Kimchi Slaw and Toasted Sesame Seeds **(GF)** . . . . . £8.95

**Salad of Smoked Beetroot**, Goat's Curd, Caramel Apple Puree and Kale Crisps **(GF)** . . . . . £7.95

**Steamed Blue Shell Mussels** in a White Wine, Smoked Bacon and Leek Cream Sauce. Finished with fresh Parsley and served with Garlic Ciabatta Toast **(GF)** . . £9.95

**Turkey and Mozzarella Arancini**, served with Butternut Squash & Sage Velouté, Pumpkin Seeds and Crème Fraiche . . . . . £8.95

**Charred Celeriac with Pickled Pear**, Red Chicory, Celeriac Velouté Toasted Hazelnuts and Tarragon Oil **(VE)** **(GF)** . . . . . £7.95

## 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 Steak (GF):**  
Cognac & Peppercorn / Bordelaise / Port, Stilton & Tarragon . . . . . £3.00

**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

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

**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 - THURSDAY 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

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

## Favourites

**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

**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

**Smoked Gouda, Potato, Courgette and Almond Shortcrust Pastry Pie** with Sautéed New Potatoes, Savoy Cabbage 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 & Chillli Mayo, Pickled Red Onions and Baby Gem Lettuce. Served on a Potato Burger Bun, with Onion Rings and Triple Cooked Chips . . . . . £16.50

**Trio of Cumberland Sausages**, with Double Cream Mash, Buttered Savoy Cabbage and Rich Red Wine & Onion Gravy . . . . . £16.00

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

**Chicken Caesar Salad** with Cos Lettuce, Pancetta, Anchovies, Croutons, Shaved Parmesan and Caesar Dressing **(GF)** . . . . . £18.00

**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

## Something More

**Slow cooked Beef Shin on the Bone**, stewed with Root Vegetables and Red Wine. Served with Creamy Mashed Potato, Cavolo Nero, Puffed Pearl Barley **(GF** when served without the Barley) . . . . . £20.00

**Venison Haunch Steak** served Pink, with Roast Turnip, Smoked Potato Fondant, Buttered Kale, Butternut Squash Marmalade and a Sage Jus **(GF)** . . . . . £26.00

**Chicken Breast wrapped in Pancetta** and served with Cheese infused Dauphinoise Potato, Tender stem Broccoli, Chasseur Sauce and Crispy Leeks **(GF)** . . . . . £19.00

**Chargrilled Cured Pork Chop** with Creamed Savoy Cabbage & Shallots, Roasted Potatoes and a Tarragon & Mustard Jus. Accompanied by Pork Crackling and Caramelised Apple Sauce **(GF)** . . . . . £19.00

**Panfried Sea Trout** served with a Potato & Celeriac Rosti, Shredded Sprouts with Bacon, Panko Breaded Salsify and an Artichoke Velouté **(GF** when served without Salsify) . . . . . £24.00

**Sesame & Panko Breaded Cauliflower Steak** with Sweet Potato & Massaman Curry. Served with Jasmine Rice and Grilled Pak Choi **(VE)** . . . . . £17.00

**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

## Sides

Beer Battered Onion Rings and Garlic Mayo. . . . . £5.00

Triple Cooked Chips **(GF)** . . . . . £4.95 Tender stem Broccoli **(GF)** . . . . . £4.00

Double Cream Mash **(GF)** . . . . . £4.95 Sautéed Garlic Mushrooms **(GF)** . . £4.00

Rocket & Grana Padano **(GF)** . . . . £4.50 Medley of Green Vegetables **(GF)** . £4.95

Side Salad with Dressing **(GF)**. . . . £4.00

## Sandwiches (Served on Ciabatta) AVAILABLE UNTIL 6.00PM

**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

**Chicken & Smoked Bacon with Sage & Onion Stuffing.**  
Accompanied by a Jug of Chicken Gravy . . . . . £9.95

**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 unless otherwise shown)

**Handmade Italian Chocolate Truffles served with Italian Filter Coffee** . . . . . £6.00

**Cake of the Day served with Italian Filter Coffee** . . . . . £8.00

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

**Home-made Parkin Cake** served with Cheshire Farm Orange and Cointreau Ice Cream and a jug of fresh Cream **(VE)** **(GF)** *This cake is vegan and gluten free and can be served with vegan cream and vegan vanilla ice 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 Blueberry & Lime Compote, White Chocolate Crumb and Cheshire Farm White Chocolate Ice Cream

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

**Chocolate Truffle Torte**, served with fresh Raspberries and Cheshire Farm Vanilla Pod Ice Cream **(VE)** **(GF)**

**Home-made Pear Frangipane Tart** served with a creamy Ginger infused Custard

**Mini Belgian Waffles**, topped with Vanilla Pod Cheshire Farm Deluxe Ice Cream, Chopped Nuts, Chocolate Sauce and finished with freshly Whipped Cream

**Indulge in the Cheshire Cheese Company's Contemporary Waxed Cheeses.** Served 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 Liqueur Single Shot . . . . . £2.50  
Variety Trio of Shots (ask for available flavours) . . . . . £5.00  
Large measure Chocolate Liqueur over ice . . . . . £5.00

## Two-Course Menu £20\*

MONDAY - THURSDAY: Lunch & Dinner • FRIDAY & SATURDAY: 12 noon - 4.30pm

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

### STARTERS

Any Nibble from overleaf

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

**Duck Liver Paté** with Roasted Chestnuts and an Orange & Date Chutney.

Accompanied by Toasted Brioche and English Butter (GF)

**Salad of Smoked Beetroot**, Goat's Curd, Caramel Apple Puree and Kale Crisps (GF)

**Turkey and Mozzarella Arancini**, served with Butternut Squash & Sage Velouté, Pumpkin Seeds and Crème Fraiche

**Charred Celeriac with Pickled Pear**, Red Chicory, Celeriac Velouté Toasted Hazelnuts and Tarragon Oil (VE, GF)

### MAIN COURSES

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

\*Add Curry Sauce £2.50 or Gravy £2.00

**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

**Smoked Gouda, Potato, Courgette and Almond Shortcrust Pastry Pie**

with Sautéed New Potatoes, Savoy Cabbage and a rich 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)

**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

**Trio of Cumberland Sausages**, with Double Cream Mash, Buttered Savoy Cabbage and Rich Red Wine & Onion Gravy

**6oz Gammon** with Black Pudding, Duck Egg, Chunky Piccalilli.

Accompanied by Corn on the Cob and Triple Cooked Chips (GF)

**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)

### DESSERTS

**Handmade Italian Chocolate Truffles served with Italian Filter Coffee**

**Cake of the Day served with Italian Filter Coffee**

**Cheshire Farm Ice Cream Pots:**

Choose from Strawberry, Chocolate or Vanilla (GF)

**Mini Belgian Waffles**, topped with Vanilla Pod Cheshire Farm Deluxe Ice Cream, Chopped Nuts, Chocolate Sauce and finished with freshly Whipped Cream

**Home-made Pear Frangipane Tart served with a creamy Ginger infused Custard**

**Chocolate Truffle Torte**, served with fresh Raspberries and Cheshire Farm Vanilla Pod Ice Cream (VE) (GF)

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## HOT DRINKS

**CAKE OF THE DAY  
AND  
ITALIAN FILTER COFFEE  
£8.00**

### TEA

English Breakfast . . . . .	£3.50
Teapigs Earl Grey . . . . .	£3.50
Teapigs Chamomile . . . . .	£3.50
Teapigs Organic Green . . . . .	£3.50
Teapigs Peppermint . . . . .	£3.50
Twinings Lemon & Ginger Tea . . . . .	£3.50
Twinings Decaffeinated Tea . . . . .	£3.50

### HOT CHOCOLATE

Regular Hot Chocolate . . . . .	£4.95
Luxury Hot Chocolate with marshmallows and Cream . . . . .	£5.95
Terrys Chocolate Orange Syrup . . . . .	£0.75

### COFFEE

Espresso/Double Espresso . . . . .	£2.50/£3.50
Italian Filter Coffee with complimentary re-fill	£2.95
Decaffeinated Coffee . . . . .	£3.50
Americano . . . . .	£3.50
Cappuccino . . . . .	£3.75
Café Latte . . . . .	£4.25
Flat White . . . . .	£3.75
Flavoured Latte . . . . .	£4.95
<i>Caramel Vanilla, Gingerbread, Hazlenut, Cinnamon, Pumpkin Spice</i>	
Floater Coffee . . . . .	£3.75
Liqueur Coffee . . . . .	£6.50
<i>Baileys, Jamesons, Captain Morgans, Tia Maria, Cointreau, Courvoisier, Amaretto</i>	
Baileys Latte . . . . .	£6.50