

## Nibbles

<b>Artisan Breadbasket with Balsamic and Virgin Olive Oil</b> . . . . .	£5.00
<b>Nocellara del Belice Sicilian Green Olives (VE) (GF)</b> . . . . .	£4.00
<b>Garlic and Rosemary Ciabatta (VE)</b> . . . . .	£6.95
<b>Garlic and Rosemary Ciabatta</b> . . . . .	£6.95
<b>Garlic and Rosemary Ciabatta</b> with Buffalo Mozzarella . . . . .	£7.95
<b>Sweet Potato and Miso Dip</b> with Toasted Sesame Seeds. Served with Radish, Baby Corn, Carrot and Celery Cruditites . . . . .	£6.95
<b>Whitby Breaded Wholetail Scampi</b> , served with Homemade Tartare Sauce, Watercress and Lemon Wedge . . . . .	£8.95

## Starters

<b>Soup of the Day</b> accompanied by Wholemeal Bloomer and Salted English Butter. (Ask your server for Today's Flavour) . . . . .	£7.50
<b>Chicken Liver &amp; Pork Paté, topped with a Wild Mushroom Duxelle and Red Onion Chutney.</b> Accompanied by Toasted Ciabatta and English Butter (GF) . . . . .	£8.95
<b>Chargrilled Asparagus with a Panko Crumbed Hen's Egg</b> , Pancetta Lardons, Dijon Mayonnaise and a Drizzle of Lemon Oil . . . . .	£8.95
<b>Cherry Tomato and Bocconcini Salad</b> , resting on Avocado, Toasted Pine Nuts, Olive Oil and Fresh Mint (VE) (GF) . . . . .	£8.50
<b>Spiced Beetroot Falafels</b> , Shredded Iceberg Lettuce and Dill Yoghurt (VE) (GF) . . . . .	£7.95
<b>Crispy Buffalo Chicken Thighs, tossed in a Buttery Hot Sauce.</b> Served with Red Cabbage Slaw, Spring Onions and a Drizzle of Sour Cream . . . . .	£8.95
<b>Smoked Salmon Blini</b> with Whipped Goats Cheese, Chives and Pea Shoots . . . . .	£9.50

## From the Grill

<b>28 Day Salt Aged 8oz Sirloin Steak from Dunwood Farm, Leek.</b> Accompanied by Rosemary Roasted Portobello Mushroom, Balsamic Glazed Cherry Vine Tomatoes and Triple Cooked Chips. Finished with Garlic & Rosemary Butter (GF) . . . . .	£28.00
<b>The Stafford Mixed Grill:</b> 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 . . . . .	£29.00
<b>Sauce for your Steak or Mixed Grill (GF):</b> Cognac & Peppercorn / Bordelaise / Port, Stilton & Tarragon . . . . .	£3.00
<b>12oz Gammon</b> , with Chorizo, Duck Egg, Pineapple Salsa. Accompanied by Corn on the Cob and Triple Cooked Chips (GF) . . . . .	£18.00

## Younger Guests and Smaller Plates

<b>SUNDAY - THURSDAY ALL DAY. FRIDAY AND SATURDAY AVAILABLE UNTIL 6.30PM</b>	
<b>Panko Crumb Chicken Goujons</b> £9.95	
<b>Battered Atlantic Cod Fillet Goujons</b> £9.95	
Served with a choice of Triple Cooked Chips and Baked Beans, or New Potatoes and Garden Peas	
<b>4oz Cheeseburger</b> with Gem Lettuce. Served on a Potato Burger Bun, with Triple Cooked Chips (GF) . . . . .	£9.95
<b>Linguine Bolognese</b> made with a classic Vegan Ragu and served with Ciabatta and Garlic infused Extra Virgin Olive Oil (VE) . . . . .	£12.00
<b>6oz Gammon, with Chorizo, Duck Egg, Pineapple Salsa.</b> Accompanied by Corn on the Cob and Triple Cooked Chips (GF) . . . . .	£14.00

## Favourites

<b>The Stafford Arms Beef Shin and Bass Ale Pie</b> with Short Crust Pastry, Rich Gravy and Tender stem Broccoli. Served with a choice of Double Cream Mash or Triple Cooked Chips . . . . .	£19.00
<b>Chicken, Ham &amp; Leek Short Crust Pastry Pie</b> in a Cheddar Sauce with a choice of Double Cream Mash or Triple Cooked Chips. Accompanied by buttered Tender stem Broccoli . . . . .	£18.00
<b>Beer Battered Atlantic Cod Fillet</b> , served with Mushy Peas, Triple Cooked Chips and Home-made Tartare Sauce. Garnished with Watercress and Lemon Wedge. . . . .	£18.00
<b>Add Curry Sauce</b> . . . . .	£2.50
<b>Add Gravy</b> . . . . .	£2.00

<b>The Stafford Arms Angus Steak Burger</b> , 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
<b>Spicy Buttermilk Chicken Fillet Burger</b> , served with Grilled Halloumi, Fire Roasted Red Pepper, Baby Gem Lettuce, Pickled Red Onions and Garlic Mayo. Served on a Potato Burger Bun, with Onion Rings and Triple Cooked Chips . . . . .	£16.50
<b>Half Chicken Roasted in Piri Piri.</b> Served with Corn on Cob, Homemade Coleslaw, Triple Cooked Chips and Jug of Gravy (30 mins to cook) . . . . .	£19.95
<b>Linguine Bolognese</b> made with a classic Vegan Ragu and served with Ciabatta and Garlic infused Extra Virgin Olive Oil (VE) . . . . .	£17.00
<b>Chicken and Avocado Caesar Salad</b> with Cos Lettuce, Pancetta, Anchovies, Croutons, Shaved Parmesan and Caesar Dressing (GF) . . . . .	£18.50
<b>Green Salad</b> of Tender stem Broccoli, Green Beans, Cucumber, Garden Peas and Lambs Lettuce. Served with a Lemon and Herb Dressing (VE) (GF) . . . . .	£12.00
<b>Add Halloumi</b> . . . . .	£4.00

## Something More

<b>Slow Cooked Lamb Shank in a Rich Red Wine Sauce.</b> Served with Crushed New Potatoes, Sautéed Green Beans, Courgettes, Garden Peas and Fresh Mint . . . . .	£26.00
<b>Chicken Supreme Thai Red Curry</b> with Mangetout, Pak Choi, Portobello Mushrooms, Sticky Coconut Rice and Crispy Noodles . . . . .	£20.00
<b>Pan fried Sea Trout</b> served with Creamy Smoked Salmon, Tomato, Dill and White Wine Linguine. Finished with grilled Cherry Tomatoes and Parmesan Breadcrumbs (GF) . . . . .	£24.00
<b>Smoked Baby Aubergines and Potato Gnocchi</b> , served with a Caponata of Tomatoes, Black Olives, Onions, Celery and Pine Nuts. Finished with Toasted Almonds . . . . .	£18.00
<b>Slow cooked BBQ Pork Belly Ribs</b> , served with Macaroni Cheese topped with Smoked Bacon Crumb . . . . .	£23.00

## Sides

<b>Beer Battered Onion Rings and Garlic Mayo</b> . . . . .	£5.00
<b>Triple Cooked Chips (GF)</b> . . . . .	£4.95
<b>Tender-stem Broccoli (GF)</b> . . . . .	£4.00
<b>Double Cream Mash (GF)</b> . . . . .	£5.95
<b>Sautéed Garlic Mushrooms (GF)</b> . . . . .	£4.00
<b>Rocket &amp; Grana Padano (GF)</b> . . . . .	£4.50
<b>Medley of Green Vegetables (GF)</b> . . . . .	£4.95
<b>Side Salad with Dressing (GF)</b> . . . . .	£4.00
<b>Cauliflower Cheese</b> . . . . .	£5.95
<b>Macaroni Cheese topped with Smoked Bacon Crumb</b> . . . . .	£6.95

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

<b>5oz Flat Iron Steak</b> with Caramelised Onions, Beef Tomato, Cheddar Cheese and Mustard Mayo (GF) . . . . .	£12.00
<b>Hot Topside of Beef in Rich Gravy.</b> Served with a Gravy Jug (GF) . . . . .	£10.50
<b>Fish Finger Butty</b> with Beer Battered Cod, Watercress and Tartare Sauce . . . . .	£10.50
<b>Lemon Chicken and Whipped Feta</b> , served with a Basil Pesto, Chargrilled Red Peppers and Rocket Leaf (GF) . . . . .	£10.00
<b>Mature Cheddar</b> , Spring Onion, and Mayo (GF) . . . . .	£9.00
<b>"Boost your Butty" with Triple Cooked Chips.</b> . . . . .	£3.00

## Wraps AVAILABLE UNTIL 6.00PM

<b>North Atlantic Prawns</b> , Marie Rose Sauce and Cos Lettuce (GF). . . . .	£10.00
<b>Crispy Mushroom with Hoisin Sauce</b> , Cucumber, Spring Onion and Iceberg Lettuce (VE) . . . . .	£9.00
<b>Panko Crumbed Chicken Goujons</b> , Guacamole, Spinach and Sriracha Mayonnaise . . . . .	£10.00

## Desserts (£8.95 unless otherwise shown)

<b>Handmade Italian Chocolate Truffles served with Italian Filter Coffee</b> . . . . .	£6.00
<b>Cake of the Day served with Italian Filter Coffee</b> . . . . .	£8.00
<b>Cheshire Farm Ice Cream Pots:</b> Choose from Strawberry, Chocolate or Vanilla (GF) . . . . .	£4.00
<b>Brandy Snap Basket filled with Cheshire Farm Deluxe Ice Cream</b> finished with freshly Whipped Cream (Ask your server for today's flavour) . . . . .	£7.95
<b>Four Layer Chocolate Fudge Cake</b> with White Chocolate Chips and Chocolate Brownies, served with Cheshire Farm Vanilla Pod Ice Cream	
<b>New York Cheesecake</b> , with Rhubarb Compote, Ginger Crumble and Cheshire Farm Stem Ginger Ice Cream	
<b>The Classic Brown Derby</b> , with Sugar Ring Doughnut, Cheshire Farm Vanilla Pod Ice Cream, Whipped Cream, Chocolate Drizzle and Chopped Nuts	
<b>Frozen Mango Parfait</b> served with Coconut Sorbet, Mango Compote, Sesame Seed Brittle and Micro Coriander (GF)	
<b>Chocolate Almond and Pistachio Torte</b> , served with fresh Raspberries and Cheshire Farm Vanilla Pod Ice Cream (VE) (GF)	
<b>Warm Lemon Sponge Cake</b> , Vanilla Custard and Fresh Strawberries (GF)	
<b>Indulge in the Cheshire Cheese Company's Contemporary Waxed Cheeses.</b> 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	
<b>Liquid Dessert - Chocolate Liqueur</b> Single Shot . . . . .	£2.50
Variety Trio of Shots (ask for available flavours) . . . . .	£5.00
Large measure Chocolate Liqueur over ice . . . . .	£5.00

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.

## 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

#### Artisan Breadbasket

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

**Garlic and Rosemary Ciabatta** with or without Buffalo Mozzarella

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

**Chicken Liver & Pork Paté**, topped with a Wild Mushroom Duxelle and Red Onion Chutney.  
Accompanied by Toasted Ciabatta and English Butter (GF)

**Whitby Breaded Wholetail Scampi**, served with Homemade Tartare Sauce, Watercress and Lemon Wedge

**Sweet Potato and Miso Dip** with Toasted Sesame Seeds. Served with Radish, Baby Corn, Carrot and Celery Crudities

### 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

**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)

**Spicy Buttermilk Chicken Fillet Burger**, served with Grilled Halloumi, Fire Roasted Red Pepper, Baby Gem Lettuce,  
Pickled Red Onions and Garlic Mayo. Served on a Potato Burger Bun, with Onion Rings and Triple Cooked Chips

**6oz Gammon** with Chorizo, Duck Egg, Pineapple Salsa.

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

**Linguine Bolognese** made with a classic Vegan Ragu and served with Ciabatta  
and Garlic infused Extra Virgin Olive Oil (VE) (GF)

**Halloumi and Green Salad** of Tender stem Broccoli, Green Beans, Cucumber, Garden Peas and Lambs Lettuce.  
Served with a Lemon and Herb Dressing (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)

**Frozen Mango Parfait** served with Coconut Sorbet, Mango Compote, Sesame Seed Brittle and Micro Coriander (GF)

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

**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.**

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## HOT DRINKS

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

### TEA

English Breakfast . . . . .	£3.75
Teapigs Earl Grey . . . . .	£3.75
Teapigs Chamomile . . . . .	£3.75
Teapigs Organic Green . . . . .	£3.75
Teapigs Peppermint . . . . .	£3.75
Twining's Lemon & Ginger Tea . . . . .	£3.75
Twining's Decaffeinated Tea . . . . .	£3.75

### 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 . . . . .	£3.00/£4.00
Italian Filter Coffee with complimentary re-fill	£3.25
Decaffeinated Coffee . . . . .	£3.75
Americano . . . . .	£3.75
Cappuccino . . . . .	£4.00
Café Latte . . . . .	£4.50
Flat White . . . . .	£4.00
Flavoured Latte . . . . .	£5.25
<i>Caramel Vanilla, Gingerbread, Hazlenut, Cinnamon, Pumpkin Spice</i>	
Floater Coffee . . . . .	£4.00
Liqueur Coffee . . . . .	£6.95
<i>Baileys, Jamesons, Captain Morgans, Tia Maria, Cointreau, Courvoisier, Amaretto</i>	
Baileys Latte . . . . .	£6.95