

## Nibbles

Artisan Breadbasket with Balsamic and Virgin Olive Oil . . . . .	£5.00
Nocellara del Belice Sicilian Green Olives (VE) (GF) . . . . .	£4.50
Garlic and Rosemary Ciabatta (VE) . . . . .	£6.95
Garlic and Rosemary Ciabatta . . . . .	£6.95
Garlic and Rosemary Ciabatta with Buffalo Mozzarella . . . . .	£7.95
Sweet Potato and Miso Dip with Toasted Sesame Seeds. Served with Radish, Baby Corn, Carrot and Celery Crudities (VE) (GF) . . . . .	£6.95
Whitby Breaded Wholetail Scampi, served with Homemade Tartare Sauce, and Lemon Wedge . . . . .	£8.95

## Sunday Starters

Soup of the Day accompanied by Wholemeal Bloomer and Salted English Butter. . . . .	£7.50
Chicken Liver & Pork Paté, topped with a Wild Mushroom Duxelle and Red Onion Chutney. Accompanied by Toasted Ciabatta and English Butter (GF) . . . . .	£8.95
Cherry Tomato and Bocconcini Salad, resting on Avocado, Toasted Pine Nuts, Olive Oil and Fresh Mint (GF) . . . . .	£8.50
Spiced Beetroot Falafels, Shredded Iceberg Lettuce and Dill Yoghurt (VE) . . . . .	£7.95
Crispy Buffalo Chicken Thighs, tossed in a Buttery Hot Sauce. Served with Red Cabbage Slaw, Spring Onions and a Drizzle of Sour Cream . . . . .	£8.95
Smoked Salmon Blini with Whipped Goats Cheese, Chives and Pea Shoots . . . . .	£9.50

## From the Grill

28 Day Salt Aged 8oz Sirloin Steak from Dunwood Farm, Leek. Accompanied by Rosemary Roasted Portobello Mushroom, Balsamic Glazed Cherry Vine Tomatoes and Triple Cooked Chips. (GF) . . . . .	£28.00
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 . . . . .	£30.00
Sauce for your Steak or Mixed Grill (GF): Cognac & Peppercorn / Bordelaise / Port, Stilton & Tarragon . . . . .	£3.00
12oz Gammon, with Chorizo, Duck Egg, Pineapple Salsa. Accompanied by Corn on the Cob and Triple Cooked Chips (GF) . . . . .	£18.00

## Younger Guests on Sunday

Topside of Roast Beef (GF) with Yorkshire Pudding or Roast Turkey with Sage and Onion Stuffing and Pig in Blanket Served with all the Trimmings . . . . .	£12.00
Panko Crumb Chicken Goujons or Battered Atlantic Cod Fillet Goujons Served with a choice of Triple Cooked Chips and Baked Beans, or New Potatoes and Garden Peas . . . . .	£9.95
4oz Cheeseburger with Gem Lettuce. Served on a Potato Burger Bun, with Triple Cooked Chips (GF) . . . . .	£9.95
6oz Gammon, with Chorizo, Duck Egg, Pineapple Salsa. Accompanied by Corn on the Cob and Triple Cooked Chips (GF) . . . . .	£14.00

# SUNDAY at the Stafford Arms

## Sunday Roasts £20.00

All Roasts served with Rosemary Roasted Potatoes,  
Buttered New Potatoes and Fresh Seasonal Vegetables

Topside of Roast Beef with Yorkshire Pudding (GF)

Roast Loin of Pork  
with Sage & Onion Stuffing and Apple Sauce (GF)

Roast Turkey, Sage & Onion Stuffing  
and Pigs in Blankets

Vegetarian "Roast Chicken"  
with Homemade Yorkshire Pudding

To make this dish Vegan we can serve it without the Yorkshire Pudding (VE)

Duo of Roast Meats with all the Trimmings £22.00

## Sunday Mains

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 . . . . .	£19.00
Beer Battered Atlantic Cod Fillet, served with Mushy Peas, Triple Cooked Chips and Home-made Tartare Sauce. Garnished with Watercress and Lemon Wedge. . . . .	£18.00
Add Curry Sauce . . . . .	£2.50
Add 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
Chicken and Avocado Caesar Salad with Cos Lettuce, Pancetta, Anchovies, Croutons, Shaved Parmesan and Caesar Dressing (GF) . . . . .	£18.95
Slow Cooked Lamb Shank in a Rich Red Wine Sauce. Served with Crushed New Potatoes, Sautéed Green Beans, Courgettes, Garden Peas and Fresh Mint (GF) . . . . .	£26.00
Pan fried Sea Trout served with Creamy Smoked Salmon, Tomato, Dill and White Wine Linguine Finished with grilled Asparagus, Cherry Tomatoes and Parmesan Breadcrumbs . . . . .	£24.00
Smoked Baby Aubergines and Potato Gnocchi served with a Caponata of Tomatoes, Black Olives, Onions, Celery and Pine Nuts Finished with Toasted Almonds (VE) . . . . .	£18.00

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.

## Sunday Sides

Yorkshire Pudding. . . . .	£2.50	Tender-stem Broccoli (GF) . . . . .	£4.00
Double Cream Mash (GF) . . . . .	£5.95	Braised Red Cabbage (GF). . . . .	£4.00
Buttered Carrots (GF) . . . . .	£4.00	Medley of Green Vegetables (GF) . . . . .	£4.95
Pigs in Blankets . . . . .	£5.95		
Cauliflower Cheese topped with Parmesan Breadcrumbs . . . . .	£5.95		
Macaroni Cheese topped with Smoked Bacon Crumb . . . . .	£6.95		

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

Flat Iron Steak with Caramelised Onions, Portobello Mushroom, Beef Tomato, Cheddar Cheese and Mustard Mayo (GF) . . . . .	£12.00
Lemon Chicken and Whipped Goats Cheese, served with a Basil Pesto, Chargrilled Red Peppers and Rocket Leaf (GF) . . . . .	£10.00
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
Mature Cheddar, Spring Onion, and Mayo (GF) . . . . .	£9.00
"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
Add Cheshire Farm Ice Cream . . . . .	£2.75
Cheshire Farm Ice Cream Pots: Choose from Strawberry, Chocolate or Vanilla (GF). . . . .	£4.00
Brandy Snap Basket filled with Cheshire Farm Deluxe Ice Cream finished with freshly Whipped Cream (Ask your server for today's flavour) . . . . .	£7.95
Four Layer Chocolate Fudge Cake with White Chocolate Chips and Chocolate Brownies, served with Cheshire Farm Vanilla Pod Ice Cream	
New York Cheesecake, with Rhubarb Compote, Ginger Crumble and Cheshire Farm Stem Ginger Ice Cream	
The Classic Brown Derby, Sugar Ring Doughnut, Cheshire Farm Vanilla Pod Ice Cream, Whipped Cream, Chocolate Drizzle and Chopped Nuts	
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)	
Jodie's Lemon Sponge Cake served warm with Vanilla Custard and topped with stewed Strawberries (GF)	

## Indulge in the Cheshire Cheese Company's Contemporary Waxed Cheeses.

Served with Crackers, Fruit Cake, Grapes, Celery and Bramley Apple & Ale Chutney . . . . .	£9.95
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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

Bin	Origin	WHITE WINE	125ml	175ml	250ml	Bottle
1	Portugal	<b>Mezena Vinho Verde</b> Pale yellow colour, with tropical and citrus aromas. A perfect serve-alone on a beautiful day	£4.85	£6.45	£9.20	£25.00
2	Chile	<b>Vistamar Sauvignon Blanc</b> Fresh and fruity with balanced acidity and a pleasant finish	£5.00	£6.65	£9.50	£26.00
3	Italy	<b>Il Caggio Pinot Grigio</b> Flavours of lemon zest, green apple, and a hint of melon	£5.20	£6.95	£9.80	£27.00
4	Italy	<b>Boccantino Fiano Appassito Salento</b> Pleasantly fruity with hints of almonds, citrus and tropical notes throughout. <i>HIGHLY RECOMMENDED</i>	£5.85	£7.85	£11.20	£31.00
5	South Africa	<b>Drop Dead Gorgeous Chenin Blanc</b> Mid bodied and vibrant white wine with apple and quince aromas. Very light and fabulous with salads				£25.00
6	France	<b>Coquille de Mer Vermentino</b> A zesty dry white with a style that just makes you smile. One of the best whites on our list and an alternative to Sauvignon Blanc				£26.00
7	Chile	<b>Vistamar Chardonnay</b> Subtle and smooth with a fresh velvety flavour				£26.00
8	Australia	<b>Pocket Watch Chardonnay</b> Light and vibrant Chardonnay that is fruit-led, with citrus and yellow plum aromas				£26.00
9	France	<b>Picpoul de Pinet</b> Intense lemon and grapefruit flavours, and refreshing minerality. Crisp, acidic and an alternative to Sauvignon Blanc.				£29.00
10	Argentina	<b>Alta Vista Estate Premium Torrontes</b> Wild flowers and muscat scents, fresh apple and citrus flavours, peach and pineapple				£32.00
11	Italy	<b>I Prandi Soave DOC</b> Aromas of white flowers and yellow fruits with note of sage. Quality in a bottle. <i>HIGHLY RECOMMENDED</i>				£35.00
12	New Zealand	<b>Penny Lane Marlborough Sauvignon Blanc</b> Aromas of pineapple, gooseberries and guava. Lime backbone and a lengthy finish.				£36.00

Bin	Origin	Champagne and Sparkling Wine	Bottle
29	Italy	<b>Freixenet 0% Prosecco</b> 20cl Mini. Non Alcoholic	8.00
30	Italy	<b>Ca Belli Prosecco</b> 20cl Mini.	10.00
31	Spain	<b>Lacrima Baccus Organic Cava Brut NV</b>	glass: £6.00 29.00
32	Spain	<b>Lacrima Baccus Organic Cava Rosé</b>	32.00
FIZZ FRIDAYS. Enjoy a bottle of either Cava for just £20.00.			
33	Italy	<b>Di Maria Prosecco</b>	30.00
34	France	<b>H. Lanvin &amp; Fils Brut Champagne</b>	60.00
35	France	<b>Laurent Perrier La Cuvee NV</b>	95.00

Bin	Origin	RED WINE	125ml	175ml	250ml	Bottle
13	Chile	<b>Vistamar Merlot</b> Intense fresh aromas of red fruits and plums	£5.00	£6.65	£9.50	£26.00
14	France	<b>Coquille de Mer Old Vine Carignan</b> Soft tannins, and aromas of blackberry and vanilla. A superior alternative to Shiraz	£5.20	£6.95	£9.80	£27.00
15	Italy	<b>Cielo Primitivo</b> Intense ruby red with a delicate bouquet of violet and gooseberry. <i>HIGHLY RECOMMENDED</i>	£5.20	£6.95	£9.80	£27.00
16	Spain	<b>Old Vines Organic Garnacha Bodegas Piqueras</b> Rich damson flavours and generous richness on the palate. One of the best reds on our list.	£5.35	£7.15	£10.20	£28.00
17	Australia	<b>The Landings Cabernet Shiraz</b> This vegan wine's character is bursting with blackcurrants, redcurrants and a sprinkling of black pepper				£24.50
18	Chile	<b>Las Ondas Pinot Noir Reserva</b> Red berry and spice aromas. <i>Also available chilled</i>				£26.00
19	Argentina	<b>Dead Man's Dice Malbec - Mendoza</b> A palate of light damson, chocolate and a sweet tobacco finish				£28.00
20	Spain	<b>Medievo Crianza Rioja</b> Elegant with fruits of wild red, black and blue berries combined with balsamic, cedar wood and soft tannins				£29.00
21	Australia	<b>Heilan Coo Shiraz, Matáto</b> Silky texture, full red fruit flavours, and subtle spice notes				£29.00
22	Spain	<b>Let It Bee, Organic Cabernet Sauvignon, Tempranillo, Merlot</b> Made with minimum human intervention and total respect for nature. A proportion of the sales goes to Bee Conservation Charities.				£33.00
23	Italy	<b>Vigneti Radica Montepulciano d' Abruzzo DOC</b> Unoaked juicy Italian red, bursting with moreish bramble fruits with impressive depth. Certified Organic				£34.00
24	Argentina	<b>Alta Vista Estate Premium Malbec</b> Fresh berries and cherry aromas, with a hint of violet				£36.00
25	California	<b>Cycles Gladiator Lodi Zinfandel</b> Structured and textured, velvety tannins weave their way to a lingering finish. <i>HIGHLY RECOMMENDED</i>				£36.00

Bin	Origin	Rosé Wine	125ml	175ml	250ml	Bottle
26	California	<b>Jack &amp; Gina Zinfandel Rosé</b> Aromas of ripe strawberries, watermelon, and a hint of citrus	£5.00	£6.65	£9.50	£26.00
27	France	<b>Cuvée Du Soleil Sieur D' Arques</b> Elegant and subtle rose with enchanting aromas of narcissus and white peach. <i>HIGHLY RECOMMENDED</i>	£5.20	£6.95	£10.00	£29.00
28	France	<b>Henri Gaillard Côtes de Provence</b> Notes of strawberries and raspberries, releasing light tones of exotic fruits	£5.85	£7.85	£11.20	£31.00

Damm Inedit.  
A beer for food  
from the makers of  
Estrella Damm!



Its cloudiness and somewhat lighter colour with amber tones set it apart from other beers. The colour of its coupage: a mixture of wheat and malted barley. The head returns every time you pour.

Intense and complex on the nose. Its sweet spices and fruity notes combine with fresh yeastiness and flowery sensations.

# 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
Twinnings Lemon & Ginger Tea . . . . .	£3.75
Twinnings 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 . . . . . <i>Caramel Vanilla, Gingerbread, Hazelnut, Cinnamon, Pumpkin Spice</i>	£5.25
Floater Coffee . . . . .	£4.00
Liqueur Coffee . . . . . <i>Baileys, Jamesons, Captain Morgans, Tia Maria, Cointreau, Courvoisier, Amaretto</i>	£6.95
Baileys Latte . . . . .	£6.95