

Stafford Arms December Menu

Served from Friday 28th November until Thursday 8th January (except 25th and 26th December)

Nibbles

Artisan Breadbasket with Balsamic Vinegar and Extra Virgin Olive Oil	£5.00
Garlic and Rosemary Ciabatta (VE)	£6.95
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Garlic and Rosemary Ciabatta with Buffalo Mozzarella	£8.25
Macaroni Cheese Bites in Panko Breadcrumbs Served with a Marinara Dipping Sauce	£7.95
Artichoke & Garlic Dip served with Black Pepper & Thyme	
Corn Tortilla Crisps (VE) (GF)	£7.25

Starters

Leek and Potato Soup with Chive Crème Fraiche and a Bacon & Cheddar Croute. Accompanied by a Warm Sourdough Roll and Salted English Butter (GF)	£7.50
Pork & Chicken Liver Paté topped with Toasted Walnuts. Served with an Apple & Grape Chutney. Accompanied by Ciabatta Toasts and Salted English Butter (GF)	£9.25
Wild Mushroom and Tarragon Arancini served with a Jerusalem Artichoke Velouté and Wilted Spinach (VE)	£8.50
Smoked Haddock Fishcake on Curried Cauliflower Topped with a Poached Hen's Egg and Finished with Lemon Oil and Micro Herbs	£9.50
Parma Ham with Gorgonzola Mousse & Balsamic Glazed Figs Finished with Caramelised Onion Bread Crisps and Honey & Mustard Dressing	£8.95
Panko Crumbed Chicken Goujons with a Celeriac Slaw, Soft Boiled Egg and Bois Boudran Sauce	£8.95

From the Grill

28 Day Salt Aged 8oz Sirloin Steak from Dunwood Farm. Accompanied by Rosemary Roasted Portobello Mushroom, Balsamic Glazed Cherry Vine Tomatoes and Triple Cooked Chips (GF)	£30.00
Alternatively change your Chips to Bubble and Squeak Mash or Bacon Crumb Macaroni Cheese	£3.00
Also available as a side	
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 Black Pudding Fritter Peppered Pineapple and Duck Egg. Accompanied by Corn on the Cob and Triple Cooked Chips (GF)	£18.00

Sides

Beer Battered Onion Rings and Garlic Mayo	£5.00
Triple Cooked Chips (GF)	£4.95
Double Cream Mash (GF)	£6.50
Tender stem Broccoli (GF)	£4.00

Younger Guests

SUNDAY - THURSDAY ALL DAY. FRIDAY AND SATURDAY UNTIL 6.00PM

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	£10.00
Bacon Crumb Macaroni Cheese served with a side of Garlic Bread (GF)	£10.00
4oz Cheeseburger with Gem Lettuce. Served on a Potato Burger Bun, with Triple Cooked Chips (GF)	£10.00
6oz Gammon with Black Pudding Fritter, Peppered Pineapple and Duck Egg. Accompanied by Corn on the Cob and Triple Cooked Chips (GF)	£14.00

Mains

Locally sourced Staffordshire Turkey with Roasted Parsnips, shredded Brussels 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) <i>Turkey available until 24th December</i>	£24.00
The Stafford Arms Beef Shin and Bass Ale Pie with Short Crust Pastry, Rich Gravy and Savoy Cabbage. 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 homemade Tartare Sauce. Garnished with Watercress and Lemon Wedge	£18.00
Add Curry Sauce	£2.50
Add Gravy	£2.00
Sage & Onion Buttermilk Chicken Burger, Smoked Bacon, melted French Brie, Cranberry Sauce and Baby Gem Lettuce. Served on a Potato Burger Bun, with a Pig in Blanket, Celeriac Slaw and Triple Cooked Chips	£17.00
The Stafford Arms Angus Steak Burger With 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
Pan-fried Chicken Supreme served with a Potato and Jerusalem Artichoke Gratin, Tender stem Broccoli and Tarragon & Red Wine Jus. Garnished with Parsnip Crisps (GF)	£20.00
Slow cooked Ox Cheeks with Horseradish Mash Buttered Cabbage and Pearl Barley, and served with a Rich Ale Gravy. Finished with Crispy Onions	£24.00
Pan-fried Sea Trout with Crab Croquettes Buttered Kale, Baby Leeks and Lobster Bisque (GF) <i>The Gluten Free option substitutes sautéed New Potatoes for the Crab Croquettes</i>	£25.00
Roasted Cauliflower Florets on Spiced Pearl Cous Cous. Served with Tender stem Broccoli and garnished with Toasted Onion Seeds, Pomegranate and Tahini Dressing (VE)	£20.00

Roasted Parsnips (GF)	£4.95
Medley of Green Vegetables (GF)	£4.95
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, Cheddar Cheese and Mustard Mayo (GF) £13.50

Turkey, Smoked Bacon and Cranberry With Sage & Onion Stuffing and a Jug of Rich Gravy ..£11.00

Hot Topside of Beef in Rich Gravy. Served with a Gravy Jug (GF).....£11.00

Fish Finger Butty with Beer Battered Cod Watercress and Tartare Sauce..... £10.50

Sautéed Wild Mushrooms and Spinach With Garlic Mayo (GF) (VE) £9.00

Mature Cheddar with Tomato and Branston Pickle £9.00

“Boost your Butty” with Triple Cooked Chips £3.00

Desserts

Handmade Italian Chocolate Truffles served with Italian Filter Coffee £6.00

Cake of the Day served with Italian Filter Coffee £8.50
Add Cheshire Farm Ice Cream £3.00

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

Four Layer Chocolate Fudge Cake with White Chocolate Chips and Chocolate Brownies, served with Cheshire Farm Vanilla Pod Ice Cream..... £9.50

Sticky Toffee Christmas Pudding with Brandy Custard and a Quenelle of Whipped Cream £8.95

New York Cheesecake with Hazelnut Brittle, Maple Sauce and Cheshire Farm Mocha Coffee Bean Ice Cream £8.95

White Chocolate Panna Cotta Served with Honeycomb Pieces, Fresh Strawberries and Cheshire Farm Sicilian Lemon Sorbet (GF) £8.95

Indulge in the Cheshire Cheese Company's Contemporary Waxed Cheeses served with Crackers, Fruit Cake, Grapes, Celery and Bramley Apple & Ale Chutney £9.95

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

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)

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 £24.00

For Children

£12.00

Topside of Roast Beef (GF) with Yorkshire Pudding

or

Roast Pork with Sage and Onion Stuffing and Apple Sauce.

Served with all the Trimmings

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.

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