

Nibbles

Nocellara del Belice Sicilian Green Olives (VE) (GF)	£5.00
Artisan Breadbasket with Balsamic and Extra Virgin Olive Oil	£5.00
Garlic and Rosemary Ciabatta (VE)	£6.95
Garlic and Rosemary Ciabatta	£6.95
Garlic and Rosemary Ciabatta with Buffalo Mozzarella	£8.50
Beetroot and Cumin Hummus, served with Crudités of Baby Corn, Carrot, Celery and Radish (VE) (GF)	£7.95
Black Pudding Fritters in Panko Breadcrumbs, served with Tomato and Chilli Chutney (VE)	£7.95

Starters

Soup of the Day with warm Sourdough Roll and Salted English Butter	£7.95
Chicken Liver Parfait, topped with Toasted Pistachios, Gooseberry Chutney and Ciabatta Toasts with English Butter (GF)	£9.50
Chorizo Scotch Egg in Panko Breadcrumbs, served with White Bean Puree and Pea Shoots	£8.25
Heritage Tomato and Burrata Salad, served with Basil Pesto, Balsamic Pearls, Rocket and Toasted Pine Nuts (GF)	£9.95
Chargrilled Aubergine, finished with a Sweet Smoked Paprika Glaze. Served with Garlic Aioli, Pickled Shallots and Dukkah (VE) (GF)	£8.50
Crispy Buttermilk Chicken Thighs, served with Asian Slaw and Sriracha and Honey Mayonnaise	£8.95
Smoked Salmon and Whipped Goats Cheese. With dressed Fennel and Beetroot, Apple Puree and Sourdough Crisps	£9.50

From the Grill

Dunwood Farm, Leek - 28 Day Salt Aged 8oz Rump Steak.	£26.00
Dunwood Farm, Leek - 28 Day Salt Aged 8oz Rib Eye Steak.	£32.00
Accompanied by Rosemary Roasted Portobello Mushroom, Balsamic Glazed Cherry Vine Tomatoes and Triple Cooked Chips (GF)	
Add to your steak: Garlic and Chilli King Prawns:	£5.00
Bacon Crumb Macaroni Cheese	£6.95

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 £30.00

Sauce for your Steak or Mixed Grill (GF): Cognac & Peppercorn / Bordelaise / Port, Stilton & Tarragon	£3.00
12oz Gammon, with a Breaded Chorizo Fritter, Sweetcorn and Red Pepper Relish and Duck Egg. Accompanied by Triple Cooked Chips (GF)	£18.00

Younger Guests and Smaller Plates

SUNDAY - THURSDAY ALL DAY. FRIDAY AND SATURDAY AVAILABLE UNTIL 6.30PM

Panko Crumb Chicken Goujons £10.00	
Battered Atlantic Cod Fillet Goujons £10.00	
Served with a choice of Triple Cooked Chips and Baked Beans, or New Potatoes and Garden Peas	
4oz Cheeseburger with Gem Lettuce. Served on a Potato Burger Bun, with Triple Cooked Chips (GF)	£10.00
Bangers and Mash with Cumberland Sausages, Caramelised Red Onion Gravy, Double Cream and Spring Onion Mash and Fine Green Beans	£12.00
Bacon Crumb Macaroni Cheese served with a side of Garlic Bread	£10.00
6oz Gammon with Breaded Chorizo Fritter, Sweetcorn and Red Pepper Relish and Duck Egg. Accompanied by Triple Cooked Chips (GF)	£14.00

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	£20.00
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	£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.	£19.00
Add Curry Sauce	£2.50
Add Gravy	£2.00

Spicy Buttermilk Chicken Burger, with a Poppadom Crumb, Pickled Red Onion,
Mango Chutney, Curried Mayonnaise, Baby Gem Lettuce. Potato Burger Bun,
Home-made Onion Rings and Triple Cooked Chips £18.00 |

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)** £18.00 |

Home-made Lentil and Mushroom Burger
with Tomato Salsa, Avocado, Baby Gem Lettuce and Garlic Mayo. Served on
a Potato Bun, with Corn on the Cob and Triple Cooked Chips **(VE) (GF)** £16.00 |

Poached Pear Salad with creamy Gorgonzola, Celeriac, Beetroot,
Peppery Rocket, Walnuts and Maple & Mustard Dressing **(GF)** £16.00 || **Add Chicken or Plant based Chicken** | £4.00 |

This can be served with Vegan Feta Cheese (VE)

Chicken and Avocado Caesar Salad with Cos Lettuce, Pancetta, Anchovies,
Croutons, Shaved Parmesan and Caesar Dressing **(GF)** £19.00 |

Bangers and Mash with Cumberland Sausages, Caramelised Red Onion
Gravy, Double Cream and Spring Onion Mash and Fine Green Beans £17.00 |

Creamy Linguini with Sauteed Onions, Courgettes and Cherry Tomatoes.
Finished with Grated Parmesan and Toasted Pine Nuts.
Accompanied by zesty Garlic Bread **(VE)** £16.00 || **Add Chicken or Plant based Chicken** | £4.00 |

Something More

Herb and Parmesan crusted Sea Trout , served with a White Wine, Lemon
and Pea Risotto, grilled Asparagus and topped with a Soft Poached Egg £24.00 |

Pan fried Chicken Supreme, Thai Green Curry with Mange Tout,
Carrots and Water Chestnuts. Served with Charred Pak Choi, Jasmine Rice
and Crispy Noodles **(GF)** £20.00 |

Barnsley Lamb Chop served pink. Accompanied by Sauteed New Potatoes,
Creamy Broad Beans and Peas. Finished with Minted Salsa Verde **(GF)** £26.00 |

Slow cooked Pork Belly with Garlic and Chilli King Prawns.
Served with Saffron infused Potato Fondant, Braised Fennel, Samphire and
a Paprika Cream Sauce **(GF)** £24.00 |

Sticky BBQ Beef Short Rib topped with a Bacon crumb. Served with a
Creamy Potato Salad, Char-grilled Gem Lettuce and Corn on the Cob **(GF)** £24.00 |

Sides

Triple Cooked Chips (GF)	£4.95	Tender-stem Broccoli (GF)	£4.00
Double Cream Mash (GF)	£6.95	Fine Green Beans (GF)	£4.00
Side Salad with Dressing (GF)	£4.00	Sautéed Garlic Mushrooms (GF)	£4.00
Medley of Green Vegetables (GF)	£4.95		
Cauliflower Cheese topped with Parmesan Breadcrumbs	£5.95		
Beer Battered Onion Rings and Garlic Mayo	£5.50		
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, Mature Cheddar Cheese and Garlic Mayo (GF)	£14.00
Chicken, Mozzarella, Basil Pesto, Rocket and Beef Tomato (GF)	£10.00
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	£11.00
Beetroot and Cumin Hummus, Crispy Chickpeas, Beetroot Slices and Peppery Rocket (VE) (GF)	£9.00
Cumberland Sausage with Goat's Cheese and Red Onion Chutney	£10.00
North Atlantic Prawns, Piquant Marie Rose, Gem Lettuce and Tomato (GF)	£10.00
Mature Cheddar, with Spring Onion and Mayo (GF)	£9.00
"Boost your Butty" with Triple Cooked Chips.	£3.00

Desserts

Hand-made Italian Chocolate Truffles served with Italian Filter Coffee	£6.00
Cake of the Day served with Italian Filter Coffee	£9.00
Add Cheshire Farm Ice Cream	£3.50
Cheshire Farm Ice Cream Pots: Choose from Strawberry, Chocolate or Vanilla (GF)	£4.25
Cheshire Farm Gelato Coffee and Caramel Crunch Slice with freshly Whipped Cream and Rossini Wafer	£8.00
Four Layer Chocolate Fudge Cake with White Chocolate Chips and Chocolate Brownies, served with Cheshire Farm Vanilla Pod Ice Cream	£9.50
Raspberry and Almond Panna Cotta with a Strawberry Compote, White Chocolate Crumb and Candied Almonds (GF)	£8.95
New York Cheesecake with a Pineapple, Lime & Rum Compote. Served with a Cheshire Farm Coconut Ice Cream and a Coconut Tuile	£8.95
Apple and Ginger Eton Mess made with Caramel Apples and Ginger infused Cream, crisp Meringue topped with a Ginger Oat Crumble (GF)	£8.95
Trillionaires Tart filled with rich Caramel and Chocolate Ganache Topping Served with Cheshire Farm Vegan Vanilla Pod Ice Cream (VE) (GF)	£8.95
Caramelised Lemon Tart with fresh Blueberries and Cheshire Farm Pistachio Ice Cream	£8.95
Banana and Cinnamon Bread and Butter Pudding, topped with Pecans. Served with Cheshire Farm Vanilla Pod Ice Cream and Toffee Syrup	£8.95

The Stafford Arms Kitchen Team select Cheeses from British Farms.

Served with Crackers, Fruit Cake, Grapes, Celery
and Bramley Apple & Ale Chutney
£10.00

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

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 £22*

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 with Balsamic and Extra Virgin Olive Oil

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

Garlic and Rosemary Ciabatta

Soup of the Day with warm Sourdough Roll and Salted English Butter

Beetroot and Cumin Hummus, served with Crudites of Baby Corn, Carrot, Celery and Radish (VE) (GF)

Black Pudding Fritters in Panko Breadcrumbs, served with Tomato and Chilli Chutney (VE)

Chicken Liver Parfait, topped with Toasted Pistachios, Gooseberry Chutney and Ciabatta Toasts with English Butter (GF)

North Atlantic Prawns, Cucumber, Tomato, Gem Lettuce and Piquant Marie Rose with Brown Bread and Salted English Butter (GF)

MAIN COURSES

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

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

6oz Gammon with Breaded Chorizo Fritter, Sweetcorn and Red Pepper Relish and Duck Egg. Accompanied by Corn Triple Cooked Chips (GF)

Poached Pear Salad with creamy Gorgonzola, Celeriac, Beetroot, Peppery Rocket, Walnuts and Maple & Mustard Dressing (GF)

This can be served with Vegan Feta Cheese (VE) Add Chicken or Plant based Chicken £4.00

Creamy Linguini with Sauteed Onions, Courgettes and Cherry Tomatoes.

Finished with Grated Parmesan and Toasted Pine Nuts. Accompanied by zesty Garlic Bread (VE)

Add Chicken or Plant based Chicken £4.00

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)

Bangers and Mash with Cumberland Sausages,

Caramelised Red Onion Gravy, Double Cream and Spring Onion Mash and Fine Green Beans

DESSERTS

Hand-made 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)

Cheshire Farm Gelato and Caramel Coffee Crunch Slice with freshly Whipped Cream and Rossini Wafer

Apple and Ginger Eton Mess made with Caramel Apples and Ginger infused Cream, crisp Meringue topped with a Ginger Oat Crumble

Trillionaires Tart filled with rich Caramel and Chocolate Ganache Topping. Served with Cheshire Farm Vegan 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.

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.

HOT DRINKS

**CAKE OF THE DAY
AND
ITALIAN FILTER COFFEE
£8.50**

TEA

English Breakfast	£4.00
Teapigs Earl Grey	£4.00
Teapigs Chamomile	£4.00
Teapigs Organic Green	£4.00
Teapigs Peppermint	£4.00
Twinings Lemon & Ginger Tea	£4.00
Twinings Decaffeinated Tea.	£4.00

HOT CHOCOLATE

Regular Hot Chocolate	£5.25
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	£3.50
Decaffeinated Coffee	£3.95
Americano	£3.95
Cortado	£3.75
Cappuccino	£4.25
Café Latte	£4.95
Flat White	£4.25
Flavoured Latte	£5.50
<i>Caramel Vanilla, Gingerbread, Hazelnut, 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