

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 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 on Sunday

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

SUNDAY ROASTS: £20

at the Stafford Arms

**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 £24.00

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 £20.00

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

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)

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

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

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

Chicken and Avocado Caesar Salad with Cos Lettuce, Pancetta, Anchovies,

Croutons, Shaved Parmesan and Caesar Dressing (GF) £19.00

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

Sunday Sides

Yorkshire Pudding £2.50

Buttered Carrots (GF) £4.00

Braised Red Cabbage (GF) £4.00

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,

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

"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.**

All weights are approximate prior to cooking.

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.

Bin	Origin	WHITE WINE	125ml	175ml	250ml	Bottle
1	France	Coquille de Mer Vermentino Elegant and dry, offering lifted citrus, subtle white blossom and a fine sea-spray salinity - an understated, premium alternative to Sauvignon Blanc. <i>HIGHLY RECOMMENDED</i>	£5.00	£6.65	£9.50	£26.00
2	Chile	Vistamar Sauvignon Blanc Fresh and fruity with balanced acidity and a pleasant finish	£5.20	£6.95	£9.80	£27.00
3	Italy	Il Caggio Pinot Grigio Flavours of lemon zest, green apple, and a hint of melon	£5.35	£7.15	£10.20	£28.00
4	Spain	Let It Bee Verdejo Intense citrus aromas with some softer mellow notes of jasmine and peach. It has refreshing acidity, good balance and lasting tropical notes on the finish. A proportion of the sales goes to Bee Conservation Charities. <i>VERY HIGHY RECOMMENDED</i>	£5.50	£7.40	£10.50	£30.00
5	South Africa	Drop Dead Gorgeous Chenin Blanc Medium bodied and vibrant white wine with apple and quince aromas. Very light and refreshing				£25.00
6	Chile	Vistamar Chardonnay Subtle and smooth with a fresh velvety flavour				£27.00
7	France	Picpoul de Pinet Intense lemon and grapefruit flavours, and refreshing minerality. Crisp, acidic and an alternative to Sauvignon Blanc.				£30.00
8	Argentina	Alta Vista Estate Premium Torrontes Wild flowers and muscat scents, fresh apple and citrus flavours, peach and pineapple				£32.00
9	Italy	Boccantino Fiano Appassito Salento Pleasantly fruity with hints of almonds, citrus and tropical notes throughout.				£33.00
10	Italy	I Prandi Soave DOC Aromas of white flowers and yellow fruits with note of sage. Quality in a bottle. <i>HIGHLY RECOMMENDED</i>				£36.00
11	New Zealand	Penny Lane Marlborough Sauvignon Blanc Aromas of pineapple, gooseberries and guava. Lime backbone and a lengthy finish.				£36.00

Bin	Origin	Rosé Wine	125ml	175ml	250ml	Bottle
26	California	Hilmar Springs Zinfandel Rose Beautifully balanced between sweetness and acidity, this Zinfandel offers a crisp, clean palate with well-integrated flavours of red berries and peaches.	£5.00	£6.65	£9.50	£26.00
27	France	Cuvée Du Soleil Sieur D' Arques Elegant and subtle rosé with enchanting aromas of narcissus and white peach. <i>HIGHLY RECOMMENDED</i>	£5.50	£7.40	£10.50	£30.00
28	France	Henri Gaillard Côtes de Provence Notes of strawberries and raspberries, releasing light tones of exotic fruits	£6.00	£8.00	£11.20	£32.00

At the Stafford Arms we are delighted to add Crémant a high-quality French sparkling wine produced outside Champagne to our Sparking Wine Offer.

Bin	Origin	Champagne and Sparkling Wine	Bottle
29	Italy	Freixenet 0% Prosecco 20cl Mini. Non Alcoholic	£9.00
30	Italy	Ca Belli Prosecco 20cl Mini.	£10.00
31	France	Crémant de Bordeaux	£38.00
32	France	Crémant de Limoux Rosé Champagne and Crémant are both French sparkling wines made using the same traditional method (méthode traditionnelle) where the second fermentation occurs in the bottle. Champagne must come from the Champagne region, while Crémant is produced in other French regions like Alsace, Burgundy, or the Loire. Crémant means "creamy" in French and traditionally denoted a softer texture than Champagne. Crémant is often lighter and fruitier, whereas Champagne tends to be drier and more complex.	£38.00
33	Italy	Di Maria Prosecco	£30.00
FIZZ FRIDAYS. Enjoy a bottle of Di Maria Prosecco for just £20.00.			
34	France	H. Lanvin & Fils Brut Champagne	£60.00
35	France	Laurent Perrier La Cuvee NV	£95.00

Bin	Origin	RED WINE	125ml	175ml	250ml	Bottle
12	Chile	Vistamar Merlot Intense fresh aromas of red fruits and plums	£5.20	£6.95	£9.80	£27.00
13	Spain	Old Vines Organic Garnacha Bodegas Piqueras 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
14	Australia	Heilan Coo Shiraz, Matáto Silky texture, full red fruit flavours, and subtle spice notes	£5.50	£7.40	£10.50	£30.00
15	California	Cycles Gladiator Lodi Zinfandel Structured and textured, velvety tannins weave their way to a lingering finish. <i>OUR MANAGER'S FAVOURITE</i>	£6.75	£9.00	£12.70	£36.00
16	Australia	The Landings Cabernet Shiraz This character of this vegan wine is bursting with blackcurrants, redcurrants and a sprinkling of black pepper				£25.00
17	Chile	Las Ondas Pinot Noir Reserva Red berry and spice aromas. <i>Also available chilled</i>				£26.00
18	California	Mina Mesa Zinfandel Full bodied and bold, this Zinfandel unfolds with aromas of ripe plum, raspberry and red currant accentuated by subtle notes of vanilla and oak.				£27.00
19	France	Coquille de Mer Old Vine Carignan Soft tannins, and aromas of blackberry and vanilla. A superior alternative to Shiraz				£28.00
20	Italy	Cielo Primitivo Intense ruby red with a delicate bouquet of violet and gooseberry. <i>HIGHLY RECOMMENDED</i>				£28.00
21	Argentina	Dead Man's Dice Malbec - Mendoza A palate of light damson, chocolate and a sweet tobacco finish				£29.00
22	Spain	Medievo Crianza Rioja Elegant with fruits of wild red, black and blueberries combined with balsamic, cedar wood and soft tannins				£30.00
23	Spain	Let It Bee, Organic Cabernet Sauvignon, Tempranillo, Merlot Made with minimum human intervention and total respect for nature. A proportion of the sales goes to Bee Conservation Charities.				£33.00
24	Portugal	Fat Rooster Touriga Nacional Intense aromas of blackberries and black plums, violets and hints of spices <i>HIGHLY RECOMMENDED</i>				£34.00
25	Argentina	Alta Vista Estate Premium Malbec Fresh berries and cherry aromas, with a hint of violet				£36.00



DON'T TELL GARY
Bottle: £38.00

Following the loss of our dear friend, colleague, and neighbour, Gary Heath, we are honoured to stock this superb wine, "Don't Tell Gary" – a bold Australian Shiraz from Victoria with a wonderfully defiant story.

Created by winemaker Jo Nash, the wine began as a "secret experiment", kept from the company's accountant, Gary McPherson, because it used premium grapes and French oak that didn't quite fit his financial models.

For anyone who knew Gary, that attention to detail will feel very familiar – and we like to think he'd have appreciated the story as much as the wine.

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
- Twinnings Lemon & Ginger Tea £4.00
- Twinnings 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
Caramel Vanilla, Gingerbread, Hazelnut, Cinnamon, Pumpkin Spice
- Floater Coffee £4.00
- Liqueur Coffee £6.95
Baileys, Jamesons, Captain Morgans, Tia Maria, Cointreau, Courvoisier, Amaretto
- Baileys Latte £6.95