

Stafford Arms December Menu

Served from Friday 27th November until Thursday 7th January (except 25th and 26th December)

Nibbles

Artisan Breadbasket with Balsamic and Extra Virgin Olive Oil	£5.50
Garlic and Rosemary Ciabatta	£6.95
Garlic and Rosemary Ciabatta (VE)	£6.95

Starters

Roast Butternut Squash Soup with a Cheese, Onion & Sage Croûte, finished with Crème Fraîche. Served with a Sourdough Roll & English Butter. (GF)	£8.25
Pork & Chicken Liver Pâté, topped with Toasted Walnuts and served with an Apple & Grape Chutney, Ciabatta Toasts and Salted English Butter (GF)	£9.75
Smoked Salmon & King Prawn Timbale layered with Cucumber, Tomato & Herby Cream Cheese, served with a Frisée Endive & Mustard Frill Salad and a Caper & Chilli Dressing (GF)	£9.95
Pressed Ham Hock with Celeriac Remoulade, Parsley Mayonnaise, Soft Boiled Egg, Cornichons and Puffed Pork Rinds (GF)	£8.95
Spiced Sweet & Sour Beetroot whipped "Feta", Apple Purée, Chicory & Toasted Walnuts (VE) (GF)	£8.95
Duck Leg Arancini coated in Panko Breadcrumbs, served with Truffled Celeriac Remoulade and Mushroom Ketchup	£9.00

From the Grill

Dunwood Farm, Leek	
28 Day Salt Aged 8oz Sirloin Steak (GF)	£32.00
Accompanied by Rosemary Roasted Portobello Mushroom, Balsamic Glazed Cherry Vine Tomatoes and Triple Cooked Chips	
Add to your steak:	
Garlic and Chilli King Prawns	£5.50
Macaroni Cheese topped with Smoked Bacon Crumb	£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	£32.00
Sauce for your Steak or Mixed Grill (GF):	£3.50
Choose from: Whiskey & Peppercorn Port & Stilton with Roasted Garlic Mushroom & Miso	
12oz Gammon, Bury Black Pudding Fritter, Peppered Pineapple and Duck Egg. Accompanied by Corn on the Cob and Triple Cooked Chips (GF)	£18.00

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
4oz Cheeseburger with Gem Lettuce. Served on a Potato Burger Bun, with Triple Cooked Chips (GF)	£10.00
Bacon Crumb Macaroni Cheese served with a side of Garlic Bread	£10.00
Bangers and Mash with Cumberland Sausages, "French Onion" Gravy, Double Cream Mash and Savoy Cabbage	£13.00
6oz Gammon with Bury Black Pudding Fritter, Peppered Pineapple and Duck Egg. Accompanied by Triple Cooked Chips (GF)	£14.00

Garlic and Rosemary Ciabatta with Buffalo Mozzarella	£8.50
Tempura Squid Rings with Lemon and Herb Mayonnaise	£8.95
Spiced Chestnut Falafels with Cranberry and Fig Chutney (VE) (GF)	£8.00

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)	£24.00
(Available until 24th December)	
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	£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 Savoy Cabbage	£19.50
Upgrade your Savoy Cabbage to Tender-stem Broccoli	£1.00
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
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
Slow Cooked Feather Blade of Beef served with Creamy Mashed Potato, Buttered Savoy Cabbage and Honey Glazed Carrot. Finished with a Red Wine & Thyme Jus and Crispy Onions (GF)	£25.00
Trio of Cumberland Sausages with Gruyère Cheese Mash, "French Onion" Gravy and Buttered Kale. Topped with Crisp Herby Breadcrumbs	£17.50
Pan Roasted Chicken Supreme with Crushed Butternut Squash, Smoked Bacon Croquettes, King Oyster Mushroom, Baby Leeks and Sage Jus (GF)	£22.00
Herb Roasted Cauliflower Florets with Parmentière Potatoes, Steamed Kale & Tenderstem Broccoli, Cannellini Bean Velouté, Red Wine Shallots, and Toasted Hazelnuts (VE) (GF)	£21.00
Pan Fried Sea Trout served with Braised Fennel, Garlic and Herb Crushed New Potatoes, Spinach Puree, Roast Celeriac, Pancetta Lardons and Crispy Leeks (GF)	£26.00

Sides

Triple Cooked Chips (GF)	£5.00
Double Cream Mash (GF)	£6.95
Side Salad with Dressing (GF)	£4.00
Tender-stem Broccoli (GF)	£4.50
Buttered Kale (GF)	£4.00
Sautéed Garlic Mushrooms (GF)	£4.25
Medley of Green Vegetables (GF)	£4.95
Creamed Cabbage with Smoked Bacon (GF)	£5.25
Beer Battered Onion Rings and Garlic Mayo	£5.50
Smoked Cauliflower Cheese topped with Parmesan Breadcrumbs	£6.25
Macaroni Cheese topped with Smoked Bacon Crumb	£6.95

Sandwiches (Served on Ciabatta) AVAILABLE UNTIL 6.00PM

The Philly Flat Iron Steak with Caramelised Onions,
Portobello Mushroom, Peppers and melted Cheddar Cheese
Topped with a Dijon Cheese Sauce £14.50
Hot Topside of Beef in Rich Gravy
Served with a Gravy Jug (GF) £11.50
Mature Cheddar, with Red Onion and Mayo (GF) £9.00

Turkey, Smoked Bacon and Cranberry
with Sage & Onion Stuffing and a Jug of Rich Gravy £12.00
Fish Finger Butty with Beer Battered Cod
Watercress and Tartare Sauce £11.00
Crispy Oyster Mushroom Garlic and Dill Sauerkraut
Dairy Free Cheddar and Russian Dressing (VE) £9.50

"Boost your Butty" with Triple Cooked Chips £4.00

Desserts

Hand-made Italian Chocolate Truffles
served with Italian Filter Coffee £6.00
Cheshire Farm Ice Cream Pots:
Choose from Strawberry, Chocolate or Vanilla (GF) £4.25
Sticky Toffee Christmas Pudding
with Brandy Custard and a Quenelle of Whipped Cream .. £9.00
Four-Layer Chocolate Fudge Cake
with White Chocolate Chips and Chocolate Brownies,
served with Cheshire Farm Vanilla Pod Ice Cream £9.75
Crème Brûlée, with Mango Compote, then finished with a crisp Caramelised Top. Served with a Coconut Shortbread (GF) £9.00

New York Cheesecake
with a Raspberry Compote, White Chocolate Crumb
and Cheshire Farm Marshmallow Ice Cream £9.50
French Beignets filled with Chocolate and Hazelnuts.
Served with freshly whipped Cream £9.50
Homemade Parkin Cake Served with Cheshire Farm
Orange & Cointreau Ice Cream (VE) (GF) £9.75
This cake can be served with Cheshire Farm Vegan Vanilla Pod Ice Cream
..... £9.00

The Stafford Arms Kitchen Team select Cheeses from British Farms £10.00
Served with Crackers, Fruit Cake, Grapes, Celery and Bramley Apple & Ale Chutney

SUNDAY ROASTS DURING DECEMBER

(Also served on Bank Holiday Monday 28th December)

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

Topside of Roast Beef with Yorkshire Pudding (GF) £21.00

Trio of Roast Meats (Beef, Pork, Turkey) with all the Trimmings (GF) £24.00

Market Price Roast of the Day.

Ask your server for today's option

Vegetarian "Roast Chicken" with Homemade Yorkshire Pudding) £20.00

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

Extra Sides on a Sunday

Yorkshire Pudding £2.50
Buttered Carrots (GF) £4.00

Braised Red Cabbage (GF) £4.00
Maple Glazed Pigs in Blankets £5.95

Children on Sunday

Topside of Roast Beef, Yorkshire Pudding and all the Trimmings (GF) £12.50

Roast Turkey, Sage & Onion Stuffing with a Pig in Blanket £12.50

**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.

**BECOME A GOLD CARD MEMBER TODAY
AND RECEIVE 10% OFF YOUR FOOD BILL**