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

Starters

Chef's Homemade 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) £9.75

Butternut Squash and Potato Samosas, served with Mango Chutney
and Coriander Pesto (VE) £8.50

Beetroot Terrine with Kidderton Ash Goats Cheese,
Black Olive Crumb, Pickled Golden Beetroot and Rosemary Honey (GF) . £8.75

Pressed Ham Hock with Celeriac Remoulade, Parsley Mayonnaise,
Soft Boiled Egg, Cornichons and Puffed Pork Rinds (GF) £8.95

Marinated King Prawns with Vermicelli Noodles and Satay Sauce.
Finished with Toasted Sesame Seeds and Spring Onions (GF) £9.95

Sausage Bon Bons in Panko Breadcrumbs, served with
Smoked Potato Purée, Kale Crisps, Apple Sauce and Sage Jus £8.95

From the Grill

Dunwood Farm, Leek - 28 Day Salt Aged 8oz Rump Steak. £26.00
Dunwood Farm, Leek - 28 Day Salt Aged 8oz Sirloin 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 *£5.50*
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
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 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, "French Onion" Gravy ,
Double Cream Mash and Savoy Cabbage £13.00

Bacon Crumb Macaroni Cheese served with a side of Garlic Bread . £10.00

6oz Gammon with Bury Black Pudding Fritter, Peppered Pineapple
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 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*

Rosemary & Thyme chargrilled Chicken Burger with melted Camembert, crispy
Pancetta, Sage & Onion Hash Brown, Gem Lettuce and Garlic Mayo. Served
on a 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

Roast Butternut Squash, Leek and Sage Lasagne, topped with Creamy Béchamel
Sauce and Crisp Breadcrumbs. Finished with Spinach and Walnut Pesto.
Accompanied by a Green Leaf Salad (VE) £17.00
Add Garlic Ciabatta or Vegan Garlic Ciabatta *£3.00*

Orange, Fennel and Rocket Salad with Red Onions, Feta Cheese,
Toasted Pine Nuts and a Pink Peppercorn and Herb Dressing (GF) £16.00
Add Chicken, Pan Fried Hake or Plant based Chicken *£5.00*
This can be served with Vegan Feta Cheese (VE)

Cambodian Mushroom Curry made with Coconut Milk and Peanuts.
Topped with Crispy Oyster Mushrooms. Served with Basmati Rice and
Spiced Greens (VE) (GF) £18.00
Add Chicken or Plant based Chicken *£5.00*

Trio of Cumberland Sausages with Gruyère Cheese Mash, "French Onion" Gravy
and Buttered Kale. Topped with Crisp Herby Breadcrumbs £17.50

Lamb and Black Pudding "Not Pot". Slow cooked pieces of Lamb with Onions,
Carrots and Black Pudding. Served with Pommes Anna Potatoes,
Minted Garden Peas and Tender-stem Broccoli £19.00

Something More

Pan Roasted Chicken Supreme with Crushed Butternut Squash, Smoked Bacon
Croquettes, King Oyster Mushroom, Baby Leeks and Sage Jus (GF) £21.00

On the Bone Beef Shin Goulash, slow cooked in a hearty Paprika
and Vegetable Sauce. Served with Creamy Mash, Caramelised Onion
and Parsnip Crisps (GF) £24.00

Turkey Leg and Pork Ballotine, sliced and coated in Panko Breadcrumbs. Served with
a Creamy Sprout and Sage Risotto, Buttered Kale and Toasted Hazelnuts . . . £24.00

Trio of Lamb T-Bones with Braised Red Cabbage, Sweet Potato Roasties, Rosemary
Soubise Sauce and Glazed Turnips £26.00

Pan Fried Hake with Jerusalem Artichoke Velouté, Wilted Spinach, Pommes
Dauphine, Pancetta Lardons and Red Wine Shallots £25.00

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.

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

Fish Finger Butty with Beer Battered Cod, Watercress and Tartare Sauce . . . £11.00

Mature Cheddar, with Red Onion and Mayo (GF) £9.00

North Atlantic Prawns, Piquant Marie Rose, Gem Lettuce and Tomato (GF) . . £10.00

Crispy Oyster Mushroom Garlic and Dill Sauerkraut,
Dairy Free Cheddar and Russian Dressing (VE) £9.50

Classic BBQ Pulled Pork with Shredded Pork, Crunchy Coleslaw,
Tipsy BBQ Sauce and Sliced Pickles (GF) £10.00

Chicken Caesar with sliced Chicken, Smoked Bacon and Romaine Lettuce
and our House Caesar Dressing (GF) £10.00

"Boost your Butty" with Triple Cooked Chips £4.00

Sides

Triple Cooked Chips (GF) £5.00
Double Cream Mash (GF) £6.95
Side Salad with Dressing (GF) . . . £4.00
Tender-stem Broccoli (GF) £4.25
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

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 Ice Cream of the Day:
Ask your server for today's flavour. Two Scoops £6.50 Three Scoops £8.95

Four Layer Chocolate Fudge Cake with White Chocolate Chips
and Chocolate Brownies, served with Cheshire Farm Vanilla Pod Ice Cream . . . £9.75

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

Cheshire Farm Gelato Sticky Toffee Banoffee Slice, topped with Pecans.
Served with freshly Whipped Cream £8.00

Apple & Cinnamon Roll served warm with a Spiced Cream Cheese and topped
with a Biscuit Crumb. Accompanied by Cheshire Farm Stem Ginger Ice Cream . £8.95

Coffee Cake Tart with torched Italian Meringue
and Cheshire Farm Vanilla Pod Ice Cream. £8.95

New York Cheesecake with a Mango Compote and Sesame Brittle.
Served with a Cheshire Farm Coconut Ice Cream £9.50

Classic Homemade Vanilla Rice Pudding served with a Cinnamon and
Strawberry Compote topped with Toasted Almonds (GF) £8.95

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

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 £23*

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

Garlic and Rosemary Ciabatta

Chef's Homemade Soup of the Day with warm Sourdough Roll and Salted English Butter

Tempura Squid Rings served with Lemon and Herb Mayonnaise

Spiced Chestnut Falafels served with Cranberry and Fig Chutney (VE) (GF)

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 Savoy Cabbage
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
**Add Curry Sauce £2.50 or Gravy £2.00*

6oz Gammon with Bury Black Pudding Fritter, Peppered Pineapple and Duck Egg. Accompanied by Triple Cooked Chips (GF)

Cambodian Mushroom Curry made with Coconut Milk and Peanuts.
Topped with Crispy Oyster Mushrooms. Served with Basmati Rice and Spiced Green s (VE) (GF) *Add Chicken or Plant based Chicken £5.00*

Roast Butternut Squash, Leek and Sage Lasagne, topped with Creamy Béchamel Sauce and Crisp Breadcrumbs.
Finished with Spinach and Walnut Pesto. Accompanied by a Green Leaf Salad (VE)

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)

Trio of Cumberland Sausages,
with Gruyère Cheese Mash, "French Onion" Gravy and Buttered Kale. Topped with Crisp Herby Breadcrumbs

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) or Two Scoops of Cheshire Farm Ice Cream of the Day

Classic Homemade Vanilla Rice Pudding served with a Cinnamon and Strawberry Compote topped with Toasted Almonds

Coffee Cake Tart with torched Italian Meringue and Cheshire Farm Vanilla Pod Ice Cream

Homemade Parkin Cake, served with Cheshire Farm Orange & Cointreau Ice Cream
This cake can be 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.

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HOT DRINKS

CAKE OF THE DAY
AND
ITALIAN FILTER COFFEE
£9.00

TEA

English Breakfast	£4.25
Teapigs Earl Grey	£4.25
Teapigs Chamomile	£4.25
Teapigs Organic Green	£4.25
Teapigs Peppermint	£4.25
Twinings Lemon & Ginger Tea	£4.25
Twinings Decaffeinated Tea	£4.25

HOT CHOCOLATE

Regular Hot Chocolate	£5.50
Luxury Hot Chocolate with Marshmallows and Cream	£6.20
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	£4.25
Americano	£4.25
Cortado	£4.25
Cappuccino	£4.50
Café Latte	£4.95
Flat White	£4.50
Flavoured Latte *Caramel Vanilla, Gingerbread, Hazelnut, Cinnamon, Pumpkin Spice*	£5.50
Floater Coffee	£4.00
Liqueur Coffee *Baileys, Jamesons, Captain Morgans, Kahlua, Cointreau, Courvoisier, Amaretto*	£6.95
Baileys Latte	£6.95