

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 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
4oz Cheeseburger with Gem Lettuce. Served on a Potato Burger Bun, with Triple Cooked Chips (GF).	£10.00
Panko Crumb Chicken Goujons*	£10.00
Battered Atlantic Cod Fillet Goujons*	£10.00

*Choose Triple Cooked Chips and Baked Beans or New Potatoes and Garden Peas

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.

SUNDAY
ROASTS

AT THE STAFFORD ARMS

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

Roast Turkey, Sage & Onion Stuffing
and Pigs in Blankets £20.00

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)

Mixed Roast Meats with all the Trimmings
Where you will be presented with all three
meats of the day £24.00

Side Dishes

Yorkshire Pudding	£2.50
Triple Cooked Chips (GF)	£5.00
Double Cream Mash (GF)	£6.95
Beer Battered Onion Rings and Garlic Mayo	£5.50
Buttered Kale (GF)	£4.00
Buttered Carrots (GF)	£4.00
Braised Red Cabbage (GF)	£4.00
Tender-stem Broccoli (GF)	£4.50
Medley of Green Vegetables (GF)	£4.95
Creamed Cabbage with Smoked Bacon	£5.25
Smoked Cauliflower Cheese topped with Parmesan Breadcrumbs	£6.25
Maple Glazed Pigs in Blankets.	£5.95
Macaroni Cheese topped with Smoked Bacon Crumb	£6.95

Main Courses

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
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
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
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
Pan Fried Hake with Jerusalem Artichoke Velouté, Wilted Spinach, Pommes Dauphine, Pancetta Lardons and Red Wine Shallots	£25.00
Pan Roasted Chicken Supreme with Crushed Butternut Squash, Smoked Bacon Croquettes, King Oyster Mushroom, Baby Leeks and Sage Jus (GF).	£21.00

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
--	--------

Pick your “Roast of Day Meat” from today’s available Roasts and have it served with a rich jug of Gravy (GF).	£11.50
“Boost your Butty” with Triple Cooked Chips.	£4.00

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 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	

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	France	Picpoul de Pinet Intense lemon and grapefruit flavours, and refreshing minerality. Crisp, acidic and an alternative to Sauvignon Blanc.	£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	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>				£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.	£5.50	£7.40	£10.50	£30.00
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 £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 <i>Caramel Vanilla, Gingerbread, Hazelnut, Cinnamon, Pumpkin Spice</i>	£5.50
Floater Coffee	£4.00
Liqueur Coffee <i>Baileys, Jamesons, Captain Morgans, Kahlua, Cointreau, Courvoisier, Amaretto</i>	£6.95
Baileys Latte	£6.95