

THE STAFFORD ARMS

NIBBLES

Nocellara del Belice Sicilian Green Olives	£3.85
Toasted Warm Ciabatta with Basil Pesto	£3.95
Garlic and Rosemary Ciabatta.....	£3.95
Garlic and Rosemary Ciabatta with Buffalo Mozzarella.....	£4.85
Home-made Coriander Hummus served with Beetroot Crisps	£4.95

Sharing Brisket of Beef Chilli Nachos, topped with melted Manchego Cheese and Sour Cream..... £9.95

STARTERS

Chef's Home-made Soup of the Day accompanied by Rustic Malted Brown Bloomer and creamy Salted English Butter (Ask your server for Today's Flavour)..... £4.95

Smoked Haddock Arancini Balls garnished with buttered Leeks and a Jerusalem Artichoke Velouté..... £6.50

Red Pepper and Onion Bhajis served with Mango Chutney (Vegan)..... £5.75

Chicken Liver Parfait topped with a Mushroom Duxelle, served with a home-made Red Onion Chutney and Toasted Ciabatta (Parfait is GF)..... £6.95

Home-made Chicken Goujons served with a Caesar Salad of shredded Cos Leaves, Pancetta, Anchovies, Dressing and shavings of Parmesan..... £6.50

Ham Hock Fritters served with a Pea Puree and topped with a Poached Hen's Egg..... £6.50

Atlantic & King Prawns layered with Pickled Cucumber, Shredded Lettuce and a Bloody Mary twist, topped with Marie Rose Sauce..... £6.95

SIDE ORDERS

Hand-cut Chips	£3.50
Hand-cut Chips with Truffle and Parmesan	£4.00
Double Cream Mash	£3.95
Honey Roasted Carrots	£2.95
Green Beans	£2.95
Seasonal Cabbage	£2.95
Garlic & Rosemary Ciabatta	£3.95
Garlic & Rosemary Ciabatta with Buffalo Mozzarella.....	£4.85
Home-made Beer Battered Onion Rings	£3.95
Seasonal House Salad with House Dressing	£3.50

THE STAFFORD FAVOURITES

The Original Stafford hand pressed Angus Steak Burger with locally sourced Mature Cheddar Cheese and Oak Smoked cured Bacon in a seeded Brioche Bun, Baby Gem Lettuce, Beef Tomato and Mayo. Served with Home-made Beer Battered Onion Rings and hand-cut Chips

£13.95

The Stafford Gourmet Steak Burger with creamy Lime & Avocado Mayo, Swiss Emmental Cheese, crispy Pancetta, Smokey Chimichurri Relish, Baby Gem Lettuce and all in a Seeded Brioche Bun. Served with Home-made Beer Battered Onion Rings and hand-cut Chips

£14.95

The Stafford Steak and Bass Ale Pie with Short Crust Pastry and Rich Gravy with a choice of Double Cream Mash or hand-cut Chips. Accompanied by buttered Seasonal Cabbage

£13.95

Crispy Chicken Fillet Burger with melted Italian Buffalo Mozzarella, Jalapeños, Mango Carrot Slaw and Baby Gem Lettuce. Served with Beer Battered Onion Rings and hand-cut Chips

£13.95

Beer Battered Atlantic Cod Fillet served with Mushy Peas, hand-cut Chips and Home-made Tartare Sauce, garnished with Watercress and Lemon Wedge

5oz Beer Battered Cod Fillet

£9.95

10oz Beer Battered Cod Fillet

£13.95

Sweet Potato, Spinach, Cauliflower and Peanut Satay served with fresh Herbs and Basmati Rice (Vegan)

£10.95

Grilled Fillet of Salmon on fresh Tagliatelle in a creamy Smoked Salmon, Tomato, Garden Pea, White Wine and Dill Sauce.....

£15.95

Spicy Lentil and Onion Burger with Mango Carrot Slaw. Served on a Seeded Brioche Bun (Can be served on Vegan Bun). Accompanied by hand-cut Chips and Beer Battered Onion Rings

£12.95

CHEF'S SPECIALS

28-DAY MATURED LOCALLY SOURCED STEAKS

10oz Rump Steak accompanied by hand-cut Chips, Vine Tomatoes and Portobello Mushroom

£20.95

12-14oz Prime Rib Steak, farm assured juicy and exceptionally tender. Prime Rib is the ultimate Rib-Eye Steak. Left on the bone for a richer flavour and recommended served medium. Accompanied by hand-cut Chips, Vine Tomatoes and Portobello Mushroom.....

£25.95

Sauces for your Steak

Port and Stilton £1.95 Classic Green Peppercorn and Cognac £1.95 Smokey Chimichurri Relish £1.95

The Stafford Arms Mixed Grill with Rump Steak, Lamb Chop, Gammon Steak, Cumberland Sausage and Lancashire Black Pudding topped with a Free Range Egg.....

£20.95

Pork Loin resting on a bed of Black Pudding Mash along with buttered Winter Cabbage and a Carrot & Honey Puree. Garnished with Sage infused Pork Crackling and a rich Cider Gravy.....

£16.95

Brisket of Beef Chilli con Carne, served with Tortilla Chips, Basmati Rice, Sour Cream and fresh Guacamole.....

£13.95

Slow cooked Ox Cheek served with a Celeriac and Potato Rosti, braised Red Cabbage and a rich Red Wine and Shallot infused Gravy.....

£15.95

Vegan Cottage Pie with Puy Lentils, Onions, Carrots and Celery topped with Root Vegetable Mash. Accompanied with seasonal Kale and jug of Vegan Gravy (Vegan)

£11.95

SANDWICHES (available until 7.00pm)

5oz Rump Steak and melted Stilton or Swiss Emmental, cooked medium with Caramelised Onions and served on warm Ciabatta

£9.95

Home-made Fish Finger Butty made with prime Cod resting on crisp Leaf with Home-made Tartare Sauce

£8.95

Home-made Coriander Hummus and Mixed Peppers Wrap (Vegan)

£5.95

Chicken, crisp shredded Lettuce and creamy Smoked Bacon Mayo

£7.95

Mature Cheddar Cheese, fresh Spring Onion and creamy Mayo

£6.95

Tuna Salsa made with Mayo, Sweetcorn, Peppers fresh Lime and Coriander

£6.95

Sandwiches served on White Bloomer, Rustic Malted Brown Bloomer or Wrap unless otherwise stated.

Add a cup of Home-made Soup or hand-cut Chips for £1.00

Please ask your server for a Wine List

Please inform your server if you have any special dietary requirements

COFFEE & CAKE

FRESHLY BREWED ITALIAN FILTER COFFEE SERVED WITH A SLICE OF OUR "CAKE OF THE DAY"

£4.95

THE STAFFORD ARMS

YOUNGER AND SENIOR GUESTS

The Stafford Children's crispy Chicken Goujons, served with a choice of hand-cut Chips and Baked Beans or New Potatoes and Seasonal Cabbage..... £5.95

Battered Atlantic Cod Fillet Goujons, served with a choice of hand-cut Chips and Baked Beans or New Potatoes and Seasonal Cabbage..... £5.95

Children's Cumberland Sausage, served with a choice of hand-cut Chips and Baked Beans or New Potatoes and Seasonal Cabbage..... £5.95

Mini Steak Burgers topped with Matured Cheddar served with hand-cut Chips..... £7.95

Locally supplied Cumberland Sausages resting on Double Cream Mash, served with Green Beans and an Onion infused rich Red Wine Gravy..... £8.95

5oz Freshly Beer-Battered Cod Fillet served with Mushy Peas, hand-cut Chips, Home-made Tartare Sauce, garnished with Watercress and Lemon Wedge..... £9.95

5oz 28 day matured Angus Rump Steak, best served medium rare with hand-cut Chips, Vine Tomatoes and Portobello Mushroom..... £12.95

DESSERTS

Cheshire Farm Ice Cream Pots in Vanilla, Strawberry and Chocolate £2.50

The Retro Brown Derby Doughnut, towered with Cheshire Farm Vanilla Pod Ice Cream, drizzled in Chocolate Sauce and topped with Chopped Nuts £5.50

Home-made Parkin Cake served with Cheshire Farm Cointreau & Orange Ice Cream and a jug of fresh Cream £5.85

This cake is vegan and gluten free and can be served with vegan cream and vegan vanilla ice cream

Pineapple, Coconut and Malibu Pudding topped with Chocolate Crumb, then accompanied by Cheshire Farm Mango Sorbet and Hazelnut Brittle £5.50

Four Layer Chocolate Fudge Cake with White Chocolate Chips and Chocolate Brownies, served with Cheshire Farm Vanilla Pod Ice Cream £5.75

Baked Vanilla Cheesecake, with a Berry Fruit Compote and served with Cheshire Farm Vanilla Pod Ice Cream £5.75

Brandy Snap Baskets filled with Cheshire Farm Deluxe Ice Cream and finished with freshly Whipped Cream. Choose from: Peanut with Caramel Ripple and Chocolate Pieces or Cherry Crumble £5.75

Raspberry Non-dairy Ice Cream, garnished with fresh Berries (Vegan) £5.25

CIOCCOLATINI - an assortment of three hand-made Italian Chocolate Truffles..... £2.95

The Cheese Board £7.50
Local supplier Cheshire Cat, purveyors of fine cheeses of Macclesfield have provided us with a selection of their finest Cheeses. Ask your server to see today's flavours and choose three to enjoy with Oat Biscuits, Grapes, Celery and Home-made Chilli Jam

Six Grapes Port in both Red and White is the perfect accompaniment; alternatively see our desert wine list.

TWO COURSES £12.95*

THIS MENU IS AVAILABLE:
MON-THU Lunch & Dinner, FRIDAY & SATURDAY 12-5

STARTERS

Chef's Home-made Soup of the Day accompanied by rustic Malted Brown Bloomer and creamy Salted English Butter (Ask your server for Today's Flavour)

Home-made Chicken Goujons served with a Caesar Salad of shredded Cos Leaves, Pancetta, Anchovies, Dressing and shavings of Parmesan

Chicken Liver Parfait topped with a Mushroom Duxelle, served with a home-made Red Onion Chutney and Toasted Ciabatta (Parfait is GF)

Red Pepper and Onion Bhajis served with Mango Chutney (Vegan)

Atlantic Prawns in Marie Rose resting on a Tomato bed, topped with a crisp Iceberg Lettuce and Lemon Wedge. Accompanied by rustic Malted Brown Bloomer

**Nocellara del Belice
Sicilian Green Olives**

**Home-made Coriander Hummus
served with Beetroot Crisps**

**Garlic and
Rosemary Ciabatta**

MAIN COURSES

The Original Stafford hand pressed Angus Steak Burger with locally sourced Mature Cheddar Cheese and Oak Smoked cured Bacon in a seeded Brioche Bun, baby Gem, Beef Tomato and Mayo. Served with Beer Battered Onion Rings and hand-cut Chips

Spicy Lentil and Onion Burger with Mango Carrot Slaw. Served on a Seeded Brioche Bun. Accompanied by hand-cut Chips and Beer Battered Onion Rings

Sweet Potato, Spinach, Cauliflower and Peanut Satay served with fresh Herbs and Basmati Rice (Vegan)

Chargrilled 8oz Thick Cut Gammon Steak enjoy with Black Pudding, Free Range Egg and Chorizo Preserve

5oz Beer Battered Atlantic Cod Fillet served with Mushy Peas, hand-cut Chips and Home-made Tartare Sauce, garnished with Watercress and Lemon Wedge

Pan-fried Seabass Fillet with a Lemon and Dill Cream Sauce. Served with Herb infused Crushed New Potatoes and Green Beans

Crispy Chicken Fillet Burger with melted Italian Buffalo Mozzarella, Jalapeños, Mango Carrot Slaw and Baby Gem Lettuce.

The Stafford Steak and Bass Ale Pie with a choice of Double Cream Mash or hand-cut Chips. Accompanied by buttered Seasonal Cabbage

If you would prefer a dessert instead of a starter please choose from:

Cheshire Farm Ice Cream Pot, Cake of the Day with Cheshire Farm Vanilla Ice Cream, Baked Vanilla Cheesecake with a Berry Fruit Compote and Cheshire Farm Vanilla Ice Cream or Raspberry Non-dairy Ice Cream.

SUNDAY LUNCH £16.95

GOLD CARD MEMBERS RECEIVE 10% DISCOUNT

STARTERS

Atlantic Prawns in Marie Rose resting on a Tomato bed, topped with a crisp Iceberg Lettuce and Lemon Wedge. Accompanied by rustic Malted Brown Bloomer

Red Pepper and Onion Bhajis served with Mango Chutney (Vegan)

Garlic and Rosemary Ciabatta with Buffalo Mozzarella

Home-made Soup of the Day

Home-made Chicken Liver Parfait topped with a Mushroom Duxelle

MAIN COURSES

Beer Battered Atlantic Cod Fillet served with Mushy Peas, hand-cut Chips and Tartare Sauce

Crispy Chicken Fillet Burger with melted Italian Buffalo Mozzarella, Jalapeños, Mango Carrot Slaw and Shredded Lettuce.

Served with Beer Battered Onion Rings and hand-cut Chips

The Original Stafford hand pressed Angus Steak Burger

with locally sourced Mature Cheddar Cheese and Oak Smoked cured Bacon in a seeded Brioche Bun, Baby Gem Lettuce, Beef Tomato and Mayo. Served with Home-made Beer Battered Onion Rings and hand-cut Chips

Traditional Roast of the Day with all the trimmings

Topside of Roast Beef with Home-made Yorkshire Pudding

Vegan Cottage Pie with Puy Lentils, Onions, Carrots and Celery topped with Root Vegetable Mash. Accompanied with seasonal Kale and jug of Vegan Gravy (Vegan)

The Stafford Steak and Bass Ale Pie with Short Crust Pastry and Rich Gravy with a choice of Double Cream Mash or hand-cut Chips. Accompanied by buttered Seasonal Cabbage

Pan-fried Seabass Fillets resting on Crushed Peas and served with Herb infused Croquettes, Chorizo and a Red Pepper Sauce

CHILDREN ON SUNDAY £7.95

GOLD CARD MEMBERS RECEIVE 10% DISCOUNT

STARTERS

Home-made Soup of the Day / Garlic and Rosemary Ciabatta / Home-made Coriander Hummus served with Beetroot Crisps

MAIN COURSES

Topside of Roast Beef with Home-made Yorkshire Pudding / Traditional Roast of the Day with all the trimmings

The Stafford crispy Chicken Goujons served with a choice of hand-cut Chips and Baked Beans or New Potatoes and Seasonal Cabbage

Battered Atlantic Cod Fillet Goujons served with a choice of hand-cut Chips and Baked Beans or New Potatoes and Seasonal Cabbage

**COFFEE
& CAKE**

**FRESHLY BREWED ITALIAN FILTER COFFEE
SERVED WITH A SLICE OF OUR
"CAKE OF THE DAY"**

£4.95

All weights are approximate prior to cooking.

*TWO-COURSE MENU NOT SUBJECT TO FURTHER DISCOUNTS AND NOT AVAILABLE ON BANK HOLIDAYS.

For parties of 12 or more, a 10% service charge will be added to your bill