

THE STAFFORD ARMS

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-diary Ice Cream.