

# The Strafford Arms

## **Spring Menu**

### Starters

|  |           |
|--|-----------|
| <b>Soup of the day</b> , artisan bread, salted butter. (V)   | <b>£5</b> |
| <b>Artisan Breads</b> , tomato tapenade, basil pesto, balsamic reduction and olive oil. (V)        | <b>£6</b> |
| Port infused <b>chicken liver parfait</b> , sage butter, pistachio granola and toasted sourdough.  | <b>£6</b> |
| Homemade <b>Cauliflower cheese tart</b> with a blue cheese mousse and a crunchy waldorf salad.     | <b>£6</b> |
| <b>Ham hock and Yorkshire cheese croquette</b> with baby pickled veg and mustard dressing.         | <b>£7</b> |
| Homemade <b>Duck spring roll</b> with a roasted pepper mixed leaf salad and homemade hoisin sauce. | <b>£8</b> |
| Pan fried <b>King Scallops</b> with salsify puree, blood orange and buttered shrimp.               | <b>£9</b> |

### Sides

|                         |       |
|-------------------------|-------|
| Chunky Chips & Sea Salt | £2.00 |
| French Fries            | £2.00 |
| Cajun French Fries      | £2.50 |
| Sweet Potato Chips      | £3.00 |
| Onion Rings             | £2.50 |
| Butter Mash             | £2.50 |
| Braised Red Cabbage     | £2.50 |
| Wilted Spinach          | £2.50 |
| Winter Vegetables       | £2.50 |
| Garlic New Potatoes     | £2.50 |

### Sauces

|                       |       |
|-----------------------|-------|
| Peppercorn Sauce      | £2.00 |
| Diane Sauce           | £2.00 |
| Yorkshire Blue Cheese | £2.50 |
| Red Wine Jus          | £2.00 |
| Béarnaise Sauce       | £2.50 |
| Chipotle Sauce        | £2.50 |

# Main Courses

- Beef and ale stew**, topped with a puff pastry lid served with chunky chips & garden peas. **£10**
- Wild mushroom** and truffle oil risotto finished with parmesan shavings. (V) **£10**
- Beer **battered fish** fillet with chunky chips, minted mushy peas, pickled egg, tartare and Jospers grilled lemon. **£12**
- Thai style 'Jospers Grilled' **halloumi skewers** on a bed of Thai infused lemon couscous with a lemongrass, chilli and coriander dressing. (V) **£12**
- 'The Stafford Burger'** – beef, chicken or venison (+£2), cheese, bacon, lettuce, tomato, gherkin & burger sauce with paprika skin on fries and onion rings. **(Add BBQ Pulled Pork or Braised Beef Brisket for £2)** **£14**
- Mozzarella stuffed chicken** wrapped in Parma ham served with creamed potatoes and a Mediterranean Provençal sauce. **£14**
- 'Sous Vide' **pork fillet** with butternut squash, crab apples, potato terrine and a rich rhubarb sauce. **£15**
- Jospers grilled **"Fish of the Day"**, with a mild curry velouté, wilted spinach, puy lentils and mini crab wonton. (Priced Daily) **£ xx**
- Pan seared **duck breast**, pea puree, garlic mashed potatoes, pak choi, quail eggs and cherry jus. **£17**
- Braised **brisket of beef** served with honey roasted parsnip, thyme fondant potato and rich onion jus. **£17**
- Pork & Chicken Combo**; honey pork fillet and tandoori chicken breast, sweet potato fries, Cajun mayo with a chick pea and spinach salad. **£18**
- Jospers grilled three bone **'Rack of Lamb'** with carrot and swede potatoes, mint jelly, buttered greens and a rich lamb jus. **£19**
- Pan seared wild **Seabass fillet and king scallop** with a white bean cassoulet and fennel foam. **£19**
- 'The Stafford Signature, Beef Tournedos Rossini'**  
28 day aged fillet steak, chicken liver parfait, wild mushrooms, toasted sourdough with a truffle and madeira jus. **£28**

## The Jospers Grill

Cooked to perfection over white quebracho charcoal creating an unforgettable culinary experience.

**Chicken Breast - £13**

**12oz Lamb Chop - £16**

**10oz Pork Fillet - £16**

**8oz Sirloin Steak - £19**

**10oz Rib Eye Steak - £21**

**20oz T-Bone Steak - £28**

**8oz Fillet Steak - £26**

**16oz Chateaubriand for two - £55**

Served with béarnaise and peppercorn sauce.

All above served with a choice of Chunky Chips or French Fries, vine tomatoes, mushroom and onion rings.

**The Stafford Signature '16oz Beef Wellington' for two - £60**

Served with chunky chips, French fries, mash potato or fondant potato and a choice of two sauces.