

The Strafford Arms

Winter Menu

Starters

Soup of the day , artisan bread, salted butter. (V)	£5
Artisan Breads , tomato tapenade, basil pesto, balsamic reduction and olive oil. (V)	£6
Port infused chicken liver parfait , sage butter, pistachio granola and toasted sourdough.	£6
Wild mushrooms in a creamy spinach and stilton sauce served on toasted sourdough. (V)	£6
Chicken and ham terrine with celeriac remoulade, pickled fennel and micro leaf.	£7
Homemade Crab & King Prawn spring roll with lime crème fresh and a peppered rocket garnish.	£8
Pan fried King Scallops with spiced parsnip puree, parsnip crisps and fresh pomegranate.	£9

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**
- Gorgonzola and spiced beetroot **filo parcel** served with crushed new potatoes, watercress and basil oil. (V) **£10**
- Beer **battered fish** fillet with chunky chips, minted mushy peas, pickled egg, tartare and Jospers grilled lemon. **£12**
- Open vegetable lasagne with celeriac, aubergine, spinach with a Jerusalem artichoke velouté. (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 of Braised Beef Brisket for £2)** **£14**
- Blackened **chicken boudin** with fondant potato, bread puree, charred greens, chicken jus. **£15**
- Confit 'Jospers Roasted' **belly pork** served with apple puree, braised red cabbage, traditional bubble and squeak and a rich red wine jus. **£15**
- Jospers grilled **'Fish of the Day'** served with leek, lemon and peppercorn potatoes and sautéed tender stem broccoli finished with a homemade caper and gherkin velouté **£16**
- Homemade **pheasant wellington** with celeriac creamed potatoes, beetroot puree, baby beats and a red wine and port glaze. **£17**
- Braised **brisket of beef** served with creamed potatoes, confit whole carrots and a homemade Guinness jus. **£17**
- Pork & Chicken Combo**; sticky pork belly with piri-piri chicken breast, Thai mixed leaf salad, saffron mayonnaise and parmesan fries. **£18**
- Fresh **Seabass fillet and king scallop** on a bed of winter vegetables, with smoky tomato sauce topped with pancetta crisps. **£19**
- 'Sous Vide' **venison striploin** with potato dauphinoise, winter vegetables, roasted chestnut puree and a rich homemade jus. **£20**
- '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.