



The Strafford Arms

STARTERS

SOUP OF THE DAY (V) £6.00 Served with fresh artisan bread and salted butter

CHEESE & TOMATO (V) (TGF) £6.50 Heirloom tomato, burrata cheese, sweet figs, sourdough and truffle honey

CRUNCHY FRIED CHICKEN £6.50 Carrot & celery batons, blue cheese sauce

SALT & SZEUCHAN PEPPER SQUID £6.50 Lime, chilli & spring onion, harissa mayonnaise

PAN FRIED SCALLOPS £9.50 Blood orange, apple puree & diced black pudding

MAINS

WARM LAMB & BUTTERNUT SQUASH SALAD £14.00
Red onion, feta and balsamic drizzle

JERK CHICKEN CAESAR SALAD £13.00
Baby gem, Parmesan shavings, bacon and a rich Caesar dressing

MUSHROOM & HALLOUMI TRUFFLE BURGER (V) £13.00
Deep fried with a truffle dressing with baby gem lettuce, beef tomato, gherkin, French fries and onion rings

ROAST VEGETABLE & CAULIFLOWER THAI CURRY (V) £14.00
Served with saffron rice and flatbread

TOURNEDOS ROSSINI (TGF) £29.00
28 day aged fillet steak with port infused chicken liver parfait, truffled mushrooms, toasted sourdough, sundried tomatoes, wild mushrooms and a delicate red wine jus

SIGNATURE BEEF BURGER £14.00
Chargrilled and topped with melted Monterey Jack cheese, crispy bacon, baby gem lettuce, beef tomato, gherkin, signature burger sauce accompanied with french fries and beer battered onion rings

THE STRAFFORD SLOW COOKED BEEF & ALE STEW (TGF) £13.00
Light puff pastry lid with chunky chips and garden peas

CLASSIC CHICKEN MILANESE £15.00
Panko bread crumbed chicken topped with parma ham and coated in melted cheese served on a bed of al dente linguine dressed with a Napolitana sauce

TRADITIONAL BEER BATTERED FISH & CHIPS (TGF) £13.00
Chunky chips, mushy peas, homemade tartare, pickled egg and lemon

MARKET FISH £XX.XX
Please ask your server for details on Chef's fresh fish creation

12 HOUR SLOW COOKED PORK BELLY £18.00
Fondant potato, burnt shallot baby vegetables, complimented with a red wine jus

16OZ PEPPERCORN T-BONE (GF) £29.00
16oz T-Bone steak with parmentier potatoes, baby root vegetables, coated with a peppercorn sauce

JOSPER GRILL

COOKED TO PERFECTION OVER 500 DEGREE QUEBRACHO CHARCOAL EMBERS
GRILL DISHES TAILOR GLUTEN FREE AND COME WITH ROCKET, CHUNKY CHIPS, ONION RINGS, TOMATO, MUSHROOMS

CHICKEN BREAST £13.00 | 10OZ GAMMON £14.00 | TUNA STEAK £18.00

8OZ SIRLOIN £21.00 | 8OZ FILLET £27.00 | CHATEAUBRIAND (FOR 2) £65.00



SIDES & SAUCES

TRUFFLE & PARMESAN FRIES £4.00
FRENCH FRIES £3.00
SWEET POTATO FRIES £3.50
HALLOUMI FRIES £4.00

CHUNKY CHIPS £3.00
ONION RINGS £3.00
HOUSE SALAD £3.00
ROCKET & PARMESAN SALAD £3.00

BLUE CHEESE SAUCE £3.25
BERNAISE £3.50
DIANE SAUCE £3.00
PEPPERCORN SAUCE £3.00

LUNCH (MON-SAT 12PM - 5PM)

COMBO PLATTER £12.50

Chicken goujons, whole tail breaded scampi, french fries, tear 'n' share garlic bread, salad garnish, dipping sauces

Sandwiches served with crisps and mixed leaf salad

VEGGIE FLATBREAD (V) £7.00 Beetroot hummus, roasted veg, avocado, cucumber

BEER BATTERED FISH FINGER £7.00 Baby gem lettuce, tartare sauce, floured bap

SANDWICH OF THE DAY £X.XX Please ask your server for details

DESSERTS

BRITISH CHEESE PLATE £9.00 Walnuts, fruit chutney, celery, grapes, biscuits

STICKY TOFFEE PUDDING £6.50 Toffee sauce, vanilla ice cream

DOUBLE CHOCOLATE BROWNIE £6.50 Chocolate ice cream, berries

SELECTION OF ICE CREAMS £5.50 Seasonal berries

DESSERT OF THE DAY £X.XX Please ask your server for details

(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE (TV) TAILORED VEGETARIAN (TVE) TAILORED VEGAN (TGF) TAILORED GLUTEN FREE

Although we try very hard to cater for all dietary requirements, we cannot guarantee that any of our products are 100% free from particular ingredients.

If you have any dietary requirements or allergies, please speak to your server prior to placing your order.



We are taking part in the Government's Eat Out to Help Out Scheme.
All food and soft drinks will receive a 50% discount Monday - Wednesday during August,
up to the value of £10.00 per person.

Please note, this will not include Afternoon Tea on Bank Holiday Monday.

Monday - Saturday

AFTERNOON
TEA

AVAILABLE 12PM - 5PM MUST BE BOOKED 24 HOURS
IN ADVANCE. £14.95 PER PERSON
THIS MONTHS AFTERNOON TEA BENCH IS INSPIRED BY
"SUMMER VACATIONS"

Wednesday

G & TEA
SUPPER

ENJOY 2 COURSES (STARTER & MAIN) WITH
ANY GIN & TONIC FOR £20.00

ANY DISH MARKED WITH A  IS INCLUDED IN
THE DEAL

Thursday

JOSPER
GRILL
EXPERIENCE

ENJOY ANY 2 GRILL DISHES AND A BOTTLE
OF CASTILLO WINE £40.00

UPGRADE YOUR WINES...

PLATE 95 SAUVIGNON BLANC £2.50

STELLAR RUNNING DUCK SHIRAZ £2.50

JACK & GINA ZINFANDEL ROSE £2.50

PROSECCO VITICOLTORI PONTE £7.50

ROSE PROSECCO £7.50

(EXCLUDING FILLET STEAK & CHATEAUBRIAND)