

WINTER
2025

THE STRAFFORD TIMES SUNDAY SUPPLEMENT

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A Nobleman's Retreat: Strafford's Alehouse Opens Its Doors

Built in honour of the Earl of Strafford, Thomas Wentworth, this historic inn has been a cornerstone of village life for centuries. Once a retreat for nobility and travellers alike, today it continues the tradition – serving carefully crafted dishes, fine ales, and a warm welcome within walls rich with heritage.

Today, the Earl's legacy lives on – though the guests may have changed, the spirit of hospitality remains the same. Our kitchen celebrates this heritage with a menu of refined pub classics and seasonal dishes, while our bar pours ales and wines worthy of Strafford's name. Step inside and be part of the story.

Early Headlines: Starters

Making headlines since the 1600s — just like the Earl of Strafford himself, our starters are all about strong beginnings. From traditional classics like a prawn cocktail and a hearty Scotch egg, fit for the Earl himself, to international favourites such as soft shell tacos and bao buns, these opening dishes set the tone for the main story to follow.

- DUCK SCOTCH EGG** 7.95
SOFT YOLK, BLACK PEPPER, HORSERADISH AIOLI. PLEASE NOTE, A LIMITED NUMBER ARE HANDMADE EACH SUNDAY, SO WHEN THEY'RE GONE, THEY'RE GONE! (gfo)
- PRAWN COCKTAIL** 8.50
MARIE ROSE, CHERRY TOMATO, ICEBERG LETTUCE, CUCUMBER, BROWN BLOOMER (gfo)
- STICKY TEMPURA PORK BELLY BITES** 6.50
KOREAN BBQ MARINADE, KIMCHI
- WINTER VEGETABLE SOUP** 5.50
TOASTED CIABATTA, WHIPPED SMOKED BUTTER (vgo, gfo)
- WHIPPED FETA** 6.50
NORTH AFRICAN KHOBEZ FLATBREAD, PISTACHIO CRUMBLE, HONEY DRIZZLE (v, gfo)

A Bloody Good Tipple

We're incredibly proud to introduce our very own hand-picked wines and our signature ale, all chosen to be the best bang for your buck. We've worked hard to source fantastic products we're proud to put our name on.

a refreshing Bloody Good Rosé. Each one is a testament to our dedication to quality, offering a perfect partner to your meal.

For our wine lovers, we present the Harper Inns' Bloody Good Fizz, a crisp Bloody Good White, the extremely quaffable Bloody Good Red, and

And for those who prefer a pint, our Bloody Good Pale is a true pub classic which always delivers on flavour. This golden beer has a floral grapefruit aroma from a blend of American Chinook and Cascade hops.



A hello from our General Manager, Greg

I joined The Earl of Strafford as Assistant Manager, and it's been a real privilege to grow with the business and now step into the role of General Manager. What makes The Earl so special for me is the people – many of our team members have been here for years, and I genuinely love working alongside them, watching their confidence grow and seeing them flourish in their roles.

The sense of pride and teamwork here is something I'm incredibly proud of, and it's what makes coming to work each day so rewarding. I'm really looking forward to welcoming you into The Earl of Strafford, getting to know you, and continuing to build on everything that makes this pub such a brilliant place to be.



The Main Story

The Earl's Roasts Nothing says Sunday quite like a proper roast. At The Earl of Strafford, we serve ours the traditional way.

THE WENTWORTH SUNDAY FEAST 21.95
28-DRY AGED ROAST TOPSIDE OF BEEF, ROAST LOIN OF PORK & CRACKLING, HONEY-ROAST GAMMON, BEEF DRIPPING ROAST POTATOES, HONEY PARSNIPS, TWO YORKSHIRE PUDDINGS, STUFFING, SEASONAL VEGETABLES, PROPER GRAVY (gfo)

28 DAY AGED ROAST RIB OF BEEF 19.95
SERVED PINK. BEEF DRIPPING ROAST POTATOES, HONEY PARSNIPS, YORKSHIRE PUDDING, STUFFING, SEASONAL VEGETABLES, PROPER GRAVY (gfo)

28 DAY AGED ROAST TOPSIDE OF BEEF 15.95
SERVED PINK. BEEF DRIPPING ROAST POTATOES, HONEY PARSNIPS, YORKSHIRE PUDDING, STUFFING, SEASONAL VEGETABLES, PROPER GRAVY (gfo)

ROAST LOIN OF PORK & CRACKLING 15.95
BEEF DRIPPING ROAST POTATOES, HONEY PARSNIPS, YORKSHIRE PUDDING, STUFFING, SEASONAL VEGETABLES, PROPER GRAVY (gfo)

BACON WRAPPED ROAST TURKEY BALLOTINE 15.95
STUFFED WITH SAGE AND ONION STUFFING. BEEF DRIPPING ROAST POTATOES, HONEY PARSNIPS, YORKSHIRE PUDDING, SEASONAL VEGETABLES, PROPER GRAVY

HONEY-ROAST GAMMON 15.95
BEEF DRIPPING ROAST POTATOES, HONEY PARSNIPS, YORKSHIRE PUDDING, STUFFING, SEASONAL VEGETABLES, PROPER GRAVY (gfo)

VEGETARIAN CHICKEN ROAST 13.95
ROAST POTATOES, HONEY PARSNIPS, YORKSHIRE PUDDING, STUFFING, SEASONAL VEGETABLES, VEGAN GRAVY (v)

VEGAN CHICKEN ROAST 13.95
NEW POTATOES, STUFFING, TENDERSTEM, SEASONAL VEGETABLES, VEGAN GRAVY (vg)

Hot Off The Grill Every plate is served with roasted flat mushroom, tomato, dressed rocket salad, smoked butter, and proper chips unless otherwise stated.

8oz SIRLOIN 19.95

12oz RUMP 21.95

100z RIB EYE 22.95

BACON CHOP 15.50
FRIED DUCK EGG, PINEAPPLE CHUTNEY

BARNESLEY CHOP 18.95

HALF CHICKEN 17.95
PERI-PERI OR LEMON & HERB

THE EARL'S MIXED GRILL FOR TWO 49.95
6oz RUMP, BACON CHOP, BARNESLEY CHOP, HALF CHICKEN, CUMBERLAND SAUSAGE RING, TWO FRIED DUCK EGGS

ADD A SAUCE FOR 3.95- CHOOSE FROM: PEPPERCORN, BLUE CHEESE, BÉARNAISE, RED WINE JUS

Beyond the Roast

Sundays aren't all about roasts – sometimes you fancy something a little different. From stacked burgers and crispy poke bowls to fresh fish dishes and indulgent chicken & waffles, our menu offers plenty of choice beyond the classics. Still comforting, still crafted with care – just another way to enjoy your Sunday at The Earl of Strafford.

THE EARL'S STEAK & ALE PIE 14.95
MASHED POTATO OR PROPER CHIPS, SEASONAL VEG OR PEAS, PROPER GRAVY

SWAP TO 'SUNDAY TRIMMINGS' FOR 1.95

SALMON EN CROÛTE 17.95
PUFF PASTRY, SPINACH, CHEESY BABY POTATOES, TENDERSTEM

THE EARL OF STRAFFORD BURGER 14.95
8oz BEEF PATTY, STREAKY BACON, MATURE CHEDDAR, BABY GEM, TOMATO, ONION RELISH, BURGER SAUCE (gfo)

ADD ONION RINGS FOR 3.95 - THE PERFECT MATCH!



Sunday Sides

No Sunday feast is complete without a few extra trimmings on the table. From cauliflower cheese bubbling in a rich cheese sauce to pigs in blankets, our sides are made for sharing (or keeping all to yourself). The perfect finishing touches to make your Sunday spread unforgettable.

PIGS IN BLANKETS 4.95 **LOADED PIZZA FRIES** (gfo) 4.95

CAULIFLOWER CHEESE 3.95 **SKINNY FRIES** (vgo, gfo) 3.95

TRUFFLE & BACON CAULIFLOWER CHEESE 4.95 **PROPER CHIPS** (vgo, gfo) 3.95

SWEET POTATO FRIES (gfo) 4.95 **SALT & PEPPER CHIPS** (vgo, gfo) 3.95

PROPER ONION RINGS (vgo, gfo) 3.95 **HOMEMADE SLAW** (gfo) 3.95

CRISPY BACON SPROUTS (gfo) 3.95 **HOUSE SALAD** (vg, gfo) 4.95

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Every good paper deserves a strong back page — and ours is filled with puddings worth talking about. From a hot baked cookie skillet, perfect for sharing (or not), to a traditional seasonal crumble, along with indulgent classics and lighter treats, this is the sweetest way to bring your meal to a close.

Closing Headlines: The Pudding Post

BAKED COOKIE SKILLET TO SHARE	11.95
HOT & FRESH FROM THE OVEN, BAKED COOKIE, VANILLA ICE CREAM, BROWNIE CHUNKS, SALTED CARAMEL DRIZZLE (v)	
THE EARL'S NUTELLA CHOCOLATE BROWNIE	6.95
NUTELLA GANACHE, PISTACHIO CRUMB, RASPBERRY RIPPLE ICE CREAM, FRESH RASPBERRIES (v, gfo)	
BISCOFF & MASCARPONE CHEESECAKE	7.95
BISCOFF DRIZZLE, LOTUS BISCUIT (v)	
LEMON CURD WAFFLE	5.95
BELGIAN WAFFLE, HONEYCOMB ICE CREAM (v)	
SEASONAL CRUMBLE	5.95
VANILLA CUSTARD, CREAM OR VANILLA ICE CREAM (v, gfo)	
VEGAN BERRIES & CREAM	4.95
FOREST FRUITS COMPÔTE, VEGAN STRAWBERRY ICE CREAM, TOASTED CRUMBLE TOPPING (vg, gfo)	
TRIO OF ICE CREAM	4.95
THREE SCOOPS OF YOUR CHOICE: MADAGASCAN VANILLA, STRAWBERRY OR CHOCOLATE (v, gfo)	

