

THE STRAFFORD TIMES

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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.

Editor’s Choice: While You Decide

Sometimes the best stories start slowly. A little something to share while you browse the menu — nibbles that buy you more time for conversation, laughter, and deciding what’s next. Stretch out the moment, enjoy the company, and make the evening last just that little bit longer.

HUMMUS AND FLATBREAD NORTH AFRICAN KHOBEZ, CRISPY CHICKPEA, CHILLI DRIZZLE (vg, gfo)	6.95
OLIVES FRESH MARINATED MIXED OLIVES (vg, gfo)	5.95
BREAD AND OILS TOASTED CIABATTA, EXTRA VIRGIN OLIVE OIL, ROSEMARY BALSAMIC (vg, gfo)	4.95
MALDON EDAMAME SEA SALTED OR CHILLI SALTED EDAMAME BEANS (vg, gfo)	3.95
CRISPY PICKLE CHIPS CHILLI MAYO (vg, gfo)	4.95



A Storied Past: From Manor House to Beloved Pub

The building began life in the late 16th or early 17th century as a manor house—once owned by Sir Thomas Wentworth, the 1st Earl of Strafford, a notable adviser to Charles I who was later executed in 1641. His widow lived here until her death in 1688 and was reportedly buried in St John the Baptist Church—possibly alongside her husband and their daughter, with intriguing accounts of skeletons discovered during church renovations.

The structure is a Grade II listed building (listed in 1952), preserving its historical and architectural importance. Built from sandstone with hipped stone-slatted roofs, it features late 16th and 17th century elements visible at the rear—including a blocked Tudor-arched door and mullioned windows—as well as Georgian-era sash windows and an early 19th century porch.

The estate has evolved over centuries. In 1984, it transitioned from its hotel past to become a pub/hotel memory, with basement features like runnels believed to have been used for livestock slaughter—adding a macabre but fascinating dimension to its history.

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 pizza nachos, these opening dishes set the tone for the main story to follow.

CHICKEN WING & RIB COMBO SIX CRISPY CHICKEN WINGS, BUFFALO & BLUE CHEESE OR SMOKEY BBQ, GLAZED PORK RIBS	17.95	DUCK SCOTCH EGG SOFT YOLK, PICCALILLI MAYO (gfo)	8.50
PIZZA NACHOS CORN TORTILLA CHIPS, MOZZARELLA, PEPPERONI, PICO DE GALLO (vo) (gfo)	7.95	BAKED FETA & ROAST TOMATOES HOT HONEY, TOASTED CIABATTA (v)	6.95
ITALIAN MEATBALLS BRITISH RED TRACTOR FARM-ASSURED BEEF & PORK MEATBALLS, RICH TOMATO RAGU, SHAVED PARMESAN	7.95	CRISPY MAPLE PORK BELLY BITES RED ONION MARINADE	6.95
CHICKEN TACOS CRISPY CHICKEN, SOFT FLOUR TACOS, PICO DE GALLO, SAUTÉED PEPPERS & ONIONS	8.95	PRAWN COCKTAIL MARIE ROSE, CHERRY TOMATO, ICEBERG LETTUCE, CUCUMBER, BROWN BLOOMER (gfo)	8.95
		ROAST GARLIC & TOMATO SOUP TOASTED CIABATTA, WHIPPED BASIL BUTTER (vgo, gfo)	5.95

THE EARL’S ULTIMATE SHARING PLATTER	39.95
CRISPY MAPLE PORK BELLY BITES, DUCK SCOTCH EGG, BAKED FETA & ROAST TOMATOES, CRISPY PICKLE CHIPS, PIZZA NACHOS, HUMMUS & FLATBREAD	

The Main Story

The Old Favourites Column

Traditional British dishes that never leave the menu — comforting, homely, and always worth another serving.

THE EARL'S STEAK & ALE PIE MASHED POTATO OR PROPER CHIPS, SEASONAL VEG OR PEAS, PROPER GRAVY ADD STILTON FOR 1.95	16.95	GRIMSBY SCAMPI & PROPER CHIPS CRUSHED PEAS, TARTARE SAUCE, CHARRED LEMON	13.95
BEER-BATTERED FISH & PROPER CHIPS GRIMSBY HADDOCK, CRUSHED PEAS, TARTARE SAUCE, CHARRED LEMON (gfo)	15.95	CRISPY BELLY PORK GARLIC ROAST NEW POTATOES <u>OR</u> CREAMY MASH, WILTED SPRING GREENS WITH CRISPY BACON, APPLE CIDER REDUCTION (gfo)	15.95
CUMBERLAND SAUSAGE RING & MASH GARDEN PEAS, RICH ONION GRAVY	14.50	CREAMY FISH PIE CHEDDAR MASH, CREAMY BÉCHAMEL, SEASONAL VEGETABLES	15.95
FISHERMAN'S PLATTER CRISPY HADDOCK, SCAMPI, POPCORN SHRIMP, SPICY CRAB CAKE, MOULES A LA CREME, SKINNY FRIES, TEMPURA SAMPHIRE, TARTARE SAUCE, CHILLI MAYO	23.95	VEGAN SAUSAGE & NEW POTATO MASH GARDEN PEAS, VEGAN GRAVY (vg)	13.95
MAKE SURE TO ADD ONE OF OUR FABULOUS SIDES!			

Hot Off The Grill

All served with roasted flat mushroom and tomato, dressed rocket salad, smoked butter and proper chips

8oz SIRLOIN (gfo)	19.95	BARNESLEY CHOP (gfo)	19.95
8oz FILLET (gfo)	31.95	HALF CHICKEN (gfo) PERI-PERI OR LEMON & HERB	17.95
12oz RUMP (gfo)	24.95	BACON CHOP (gfo) FRIED DUCK EGG, PINEAPPLE CHUTNEY	16.95
100z RIB EYE (gfo)	27.95	THE EARL'S MIXED GRILL 6oz RUMP, CUMBERLAND SAUSAGE, BLACK PUDDING, CHICKEN BREAST, FRIED DUCK EGG, ONION RINGS, SAUTÉED MUSHROOMS, GRILLED TOMATO	29.95
6oz RUMP (gfo)	16.95		

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

ADD A STEAK GLAZE FOR 1.95- CHOOSE FROM: CHILLI, LEMON BUTTER, KOREAN BBQ, BUFFALO

The Stacked Edition

Big flavours between soft buns — from juicy beef patties and crispy chicken to plant-based stacks. Served with proper chips or skinny fries and homemade slaw, because every good story needs a strong sidekick.

THE EARL OF STRAFFORD BURGER 8oz BEEF PATTY, STREAKY BACON, MATURE CHEDDAR, BABY GEM, TOMATO, ONION RELISH, BURGER SAUCE (gfo)	16.95	SALT & PEPPER CHICKEN BURGER BUTTERMILK CHICKEN, GRILLED PEPPERS & ONIONS, SALT & PEPPER SEASONING, MATURE CHEDDAR	15.95
BUFFALO BUTTERMILK CHICKEN BURGER BUTTERMILK CHICKEN, BUFFALO HOT MAYO, MATURE CHEDDAR, BABY GEM, TOMATO, BURGER SAUCE (gfo)	15.95	BLACK & BLUE BURGER 8oz BEEF BURGER, BLACK PUDDING, STILTON, CARAMELISED RED ONION, MATURE CHEDDAR (gfo)	16.95
VEGAN BURGER TWO REDEFINED VEGAN PLANT PROTEIN PATTIES, SMOKED APPLEWOOD VEGAN CHEESE, BABY GEM, TOMATO, MARINATED RED ONION, VEGAN MAYO (vg, gfo)	15.95	BHAJI BURGER CRISPY ONION BHAJI, MINT YOGHURT, TOMATO, BABY GEM (v)	14.95

ADD PROPER ONION RINGS FOR 3.95
THE PERFECT BURGER SIDE DISH!

WHY NOT UPGRADE?
UPGRADE TO SALT & PEPPER CHIPS FOR 1.95
UPGRADE TO LOADED PIZZA FRIES FOR 2.50

World News

Travel by tastebud - A collection of international favourites, all making headlines on our menu.

CRISPY CHILLI BEEF NOODLES EGG NOODLES, PAK CHOI, TENDERSTEM, CARROT, SESAME, SOY SAUCE	17.95	MALAY CHICKEN CURRY FRAGRANT JASMINE RICE, MILD RED CHILLI, LEMONGRASS, LIME LEAF	15.95
CRISPY CHILLI CHICKEN NOODLES EGG NOODLES, PAK CHOI, TENDERSTEM, CARROT, SESAME, SOY SAUCE	16.95	MALAY CAULIFLOWER CURRY FRAGRANT JASMINE RICE, MILD RED CHILLI, LEMONGRASS, LIME LEAF (vg)	14.95
CRISPY CHILLI CAULIFLOWER NOODLES EGG NOODLES, PAK CHOI, TENDERSTEM, CARROT, SESAME, SOY SAUCE (v)	15.50	SALT & PEPPER CRISPY CHICKEN CHINESE FIVE SPICE, PEPPERS & ONIONS, PROPER CHIPS, SIDE SALAD (gfo)	16.95
SICHUAN SMASHED CUCUMBER & NOODLE BOWL COLD-SERVED, GARLIC, CHILLI OIL, SPRING ONION, RICE VINEGAR, SESAME (vg) ADD CHICKEN FOR 5.95	14.95	SALT & PEPPER STEAK CHINESE FIVE SPICE PEPPERS & ONIONS, PROPER CHIPS, SIDE SALAD (gfo)	19.95
CRISPY CHICKEN FAJITAS FLOUR TORTILLA WRAPS, SAUTÉED PEPPERS & ONIONS, PICO DE GALLO, SOUR CREAM, BABY GEM, SKINNY FRIES <u>OR</u> STEAMED RICE	17.95	SALT & PEPPER TEMPURA CAULIFLOWER CHINESE FIVE SPICE PEPPERS & ONIONS, PROPER CHIPS, SIDE SALAD (vg) (gfo)	15.95
TEMPURA CAULIFLOWER FAJITAS FLOUR TORTILLA WRAPS, SAUTÉED PEPPERS & ONIONS, PICO DE GALLO, SOUR CREAM, BABY GEM, SKINNY FRIES <u>OR</u> STEAMED RICE (vg)	16.95		

The Italian Supplement

From stone-baked pizzas to bowls of rich, comforting pasta — a special edition of Italian classics.

MEATBALL LINGUINE RED TRACTOR FARM-ASSURED BEEF & PORK MEATBALLS, RICH HERB TOMATO RAGU, SHAVED PARMESAN, GARLIC CIABATTA	15.95	MUSHROOM LINGUINE GARLIC ROASTED MUSHROOMS, CREAMY MUSTARD & PAPRIKA SAUCE, GARLIC CIABATTA (v)	14.95
KING PRAWN LINGUINE GARLIC BUTTER SAUCE, CHERRY TOMATO, GARLIC CIABATTA	16.95	THE EARL'S LASAGNE A CLASSIC, FIT FOR AN EARL. DRESSED SALAD, GARLIC CIABATTA	16.95
PEPPERONI & CHILLI PIZZA PEPPERONI, MOZZARELLA, CHILLI	17.95	THE CLASSIC MARGHERITA PIZZA FRESH TOMATO, MOZZARELLA, BASIL (v, vgo)	15.95

ADD SKINNY FRIES OR PROPER CHIPS FOR 3.95

The Green Sheet

CHICKEN CAESAR SALAD BABY GEM, SHAVED PARMESAN, HOMEMADE CROUTONS, ANCHOVIES (gfo)	14.95
PLOUGHMAN'S SALAD HOME-COOKED GAMMON, CHEDDAR CHEESE, BOILED EGG, MARINATED RED ONION, TOMATO, CUCUMBER, PICKLES, LETTUCE (gfo)	14.95
BUFFALO CHICKEN SALAD BUTTERMILK CHICKEN, BLUE CHEESE DRESSING, MIXED LEAVES, CUCUMBER, TOMATO, ONION, CELERY	15.95
ADD SKINNY FRIES FOR 3.95 BECAUSE WHY NOT!	



Supporting Acts

From loaded fries to extra greens, our sides are the perfect scoop to accompany your main story.

LOADED PIZZA FRIES (gfo)	4.95
SKINNY FRIES (vgo, gfo)	3.95
PROPER CHIPS (vgo, gfo)	3.95
SALT & PEPPER CHIPS (vgo, gfo)	4.95
PROPER ONION RINGS (vgo, gfo)	3.95
TRUFFLE & PARMESAN FRIES (v, gfo)	5.95
CRUSHED NEW POTATOES, MINT, OLIVE OIL (vg, gfo)	4.95
SPRING GREENS & BACON (gfo)	4.95
HOMEMADE SLAW (gfo)	3.95
CUCUMBER, MINT & CHILLI SALAD (vg, gfo)	5.95

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.

LEMON MALLOW CHEESECAKE 6.95

VANILLA CHEESECAKE, LEMON CUSTARD, TOASTED MALLOW, FRESH CREAM (v)

BAKED COOKIE SKILLET TO SHARE 13.95

HOT & FRESH FROM THE OVEN, BAKED COOKIE, VANILLA ICE CREAM, BROWNIE CHUNKS, SALTED CARAMEL DRIZZLE (v)

THE EARL’S NUTELLA CHOCOLATE BROWNIE 7.50

NUTELLA GANACHE, PISTACHIO CRUMB, RASPBERRY RIPPLE ICE CREAM, FRESH RASPBERRIES (v, gfo)

STICKY TOFFEE PUDDING 6.95

VANILLA CUSTARD, CREAM OR VANILLA ICE CREAM (v, gfo)

KEY LIME PIE 6.95

BISCUIT BASE, TANGY LIME, LIGHTLY WHIPPED CREAM (v)

YORKSHIRE RHUBARB CRUMBLE 6.50

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)

Closing Headlines: The Pudding Post

