

IN-ROOM DINING MENU

Welcome to your home in London.

At The Stafford London we are delighted to offer exquisite dining options to our guests, 24 hours a day. Our award-winning restaurant The Game Bird offers a modern British menu throughout the day, while our renowned bar The American Bar with its private courtyard provides a more casual atmosphere for a light meal or signature cocktail.

In-Room dining at The Stafford brings the same high levels of service and experience found in the hotel's restaurants to the privacy and comfort of your room or suite. Featuring signature dishes from The Game Bird and The American Bar, alongside casual comfort food and delicious late-night snacks, enjoy your favourite dishes, whatever the time of day.

The full À la Carte menu from The Game Bird is also available to be enjoyed in the comfort of your room.

(v) vegetarian option (vg) vegan option

Please dial 3 to speak with our in-room dining team and place your order.



BREAKFAST

Served from 7am-10.30am

The Stafford Full English	£26.00
Your choice of two fried, poached or scrambled eggs with cured English smoked bacon, your choice of Cumberland or chicken sausage, black pudding, grilled tomato, hash brown, field mushroom and baked beans	
Fried, Scrambled or Poached egg on your choice of toasted bread	£11.00
Poached, fried or scrambled eggs, smashed avocado & smoked salmon on sourdough	£22.50
Eggs Benedict	£15.50
Eggs Florentine	£14.50
Eggs Royale	£18.00
Free-range or vegan omelette with a choice of:	£14.50
Mixed peppers, onions, ham, cheese, mushrooms, spinach, tomato, egg white only	
Waffles, pancakes or French toast with a choice of:	
Banana, nutella, hazelnuts	£17.50
Maple syrup	£13.50
Fresh berries, Chantilly cream	£15.00
Boiled eggs and soldiers	£8.00
Porridge	£6.50
Porridge with berries and honey	£12.00
Continental platter with smoked salmon, black forest ham, cheddar, bread basket	£24.00



BEVERAGES

Tea	£6.50
Single Espresso	£5.50
Double Espresso	£6.50
Espresso Macchiato	£6.25
Americano	£6.50
Filter Coffee	£6.25
Flat White	£6.50
Latte	£6.50
Cappuccino	£6.50
Glass of Milk	£4.00
Hot Chocolate	£6.50
Mocha	£6.50
Iced Latte	£7.50
Iced Coffee	£7.50
Iced Tea	£7.50
Fruit Juices	£6.50
Hildon Still or Sparkling water (750ml)	£6.45



THE GAME BIRD MENU

Served from 12pm-9pm

STARTERS

Roasted celeriac consommé, celeriac pillows, truffle (v or vg)	£16.00
Lincolnshire three-beet salad, Dorset goat’s cheese, linseed cracker (v or vg)	£16.00
British game terrine, whole grain mustard cream sauce, brioche	£17.50
Hampshire chalk stream trout, warm tartare sauce	£21.50
Corn-fed chicken liver parfait, plum chutney, toasted sourdough	£21.50
Hand-cut grass-fed beef tartare, Worcestershire sauce cured egg, charcoal mayonnaise	£20.00
Maldon Rock oyster	£4.50
Oyster Rockefeller	£6.00

MAINS

Creedy Carver chicken, artichoke, haricot beans	£36.00
Butter poached lobster, sun-dried tomatoes, basil, Champagne sauce	£65.00
Stuffed Englefield Estate venison loin, Whisky-glazed celeriac, savoy cabbage	£39.50
Wild mushroom & truffle lasagna (v or vg)	£31.00
Curried cornish monkfish tail, garlic, coriander	£28.50
Stokes Marsh Farm beef & bone marrow pie, aged beef fillet, sticky beef cheek, bone marrow, sweet onion, horseradish (for two)	£139.50



THE GAME BIRD MENU

Served from 12pm-9pm

SMOKED & CURED

H. Forman & Son smoked salmon	£23.00
H. Forman & Son smoked salmon, The Balvenie cure	£25.50
House-cured Chalk Stream salmon pastrami	£21.50
Mixed selection the trolley	£29.00

SIDES & SALAD

Charred cabbage, black garlic butter	£7.50
Honey-roasted squash, crispy sage, walnuts	£7.50
Mixed leaf salad (v or vg)	£6.50
Leek fondant, parmesan cream	£7.00
Roasted artichoke, burrella or burrata, honey (v or vg)	£15.00
Triple cooked chips (v or vg)	£9.00
White beans & wild mushrooms	£9.00



THE AMERICAN BAR MENU

Served from 12pm-10pm

SNACKS

BBQ honey wings, Alabama white sauce	£6.50
Beef hash fritters, sour cream, vinegar onions	£10.50
Crab doughnuts	£13.50
Mac and cheese bites (v)	£8.50
Chicago pepper-only flatbread (v or vg)	£10.50
Crispy scampi, thousand island dressing	£11.50
Corn Dog Bites, American mustard	£6.50
Loaded potato wedges, garlic cream, scallions (v or vg)	£8.00
The American Bar Sliders	£12.50

LARGE DISHES

Philly cheesesteak bagel	£28.50
Mongomery Cheddar mac & cheese	£15.00
Seasonal vegetable cobb salad (v or vg)	£20.00
Reubens grilled sandwich, pastrami, grilled cheese, sauerkraut, thousand island dressing	£24.00
The Stafford beef burger - 8oz beef burger, Westcombe cheddar, caramelised onions, burger sauce, lettuce, tomato, dill pickle	£25.00
The Stafford mushroom burger - 8oz beef burger, Westcombe cheddar, caramelised onions, burger sauce, lettuce, tomato, dill pickle	£21.50
Classic Caesar Salad (v)	£20.00
The American Bar Club Sandwich	£21.50
New York Strip Loin	£54.00
Beer-battered haddock, triple-cooked chips, marrowfat peas, tartare sauce	£28.00
Chicken Parmigiana, heritage tomato salad	£22.50



SIDES

Fries	£6.50
Triple-cooke chips	£9.00
Mixed leaf salad	£6.50
Caesar salad	£8.00
Cobb salad	£8.00
Tenderstem broccoli	£7.00

ALL DAY DINING

Served from 12pm-10pm

PUDDINGS

Crispy apple pie, maple ice cream	£13.00
New York style cheesecake, salted caramel sauce, chocolate pretzel	£10.00
Selection of three British cheeses, quince jelly, homemade chutney, cheese crackers	£18.00

24H DINING

Served from 10pm-7am

Frothy sweetcorn soup (v)	£14.50
Spaghetti Bolognese	£18.00
Tomato penne (vg)	£18.00
Sundried tomato, mozzarella and pesto panini (v)	£17.00
West Country ham and Montgomery cheddar toastie	£16.50
Free-range egg mayonnaise and water cress sandwich (v)	£12.00
Smoked salmon sandwich	£15.50
Cheese selection	£18.00
Chocolate brownie (v)	£13.50
Fresh fruit salad	£6.50



SEASONAL EXPRESS MENU

Menu available from 12noon - 6.30pm
Monday - Saturday

2 courses - £40 / 3 courses - £50

STARTERS

Three-beet salad, goat cheese, linseed crackers (v or vg)

Wild mushroom scotch egg, garlic cream , pickled vegetables (v)

Pressed guinea hen, celeriac remoulade, parsley (v)

MAINS

Chalkstream trout, niçoise, watercress

Butternut squash agnolotti, crispy sage, walnut (v)

Braised rabbit, wild mushroom, spelt, tarragon

PUDDINGS

Sticky toffee pudding, butterscotch sauce, walnut ice cream

Pistachio cheesecake, raspberry compote, caramelised pumpkin seeds

Selection of three British cheeses, quince jelly, homemade chutney, cheese crackers



THE STAFFORD WINE TASTING EVENTS

Join our knowledgeable Head Sommelier and his team in The Stafford Wine Cellars for an educational evening of Wine Tasting. Nestled beneath the hotel, the Wine Cellars offer 400-years of history, plus an exclusive collection of over 8000 bottles of the world's finest wines.

WINE TASTING

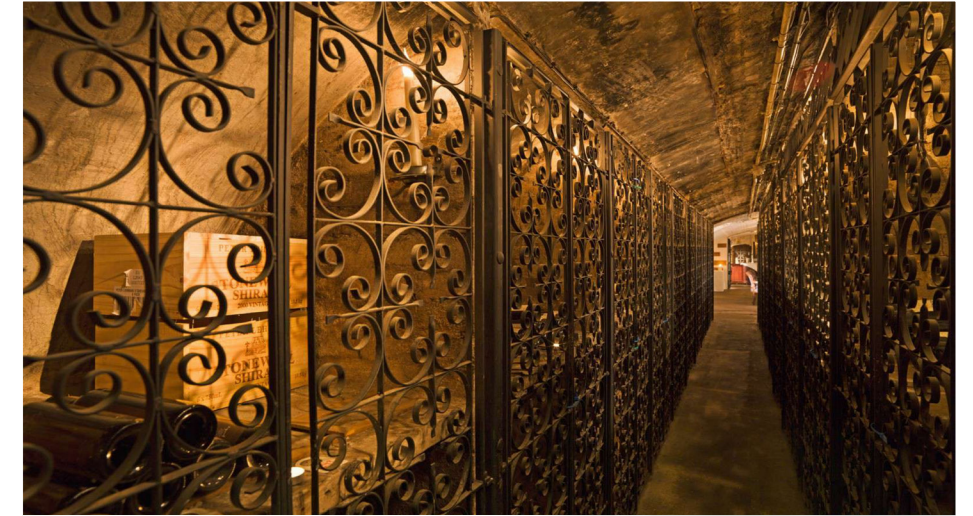
Evening includes a welcome drink and a tasting of four wines paired with canapés

A Beginner's Guide to Wine Tasting and Pairing

29th November 2024

£74

To book your ticket, email our reservations team on dining@thestaffordlondon.com
or call 020 7493 0111



WINE BY THE GLASS

Sparkling Wines & Champagne (150ml)

	Vintage	Glass	Bottle
Louis Roederer, Collection 244	NV	£21.00	£108.00
Louis Roederer, Rosé	2017	£35.00	£175.00
Nyetimber, Blanc de Blancs	2016	£22.00	£116.00

White wine (175ml)

Assyrtiko Estate Argyros Santorini, Greece	2023	£22.00	£92.00
Chablis Vieilles Vignes Paul Nicolle, Burgundy, France	2022	£18.00	£75.00
Rioja DOCa, Remirez de Ganuza Blanco Reserva Spain	2020	£21.00	£88.00
Chardonnay, ‘Roserock’ Domaine Drouhin Eola-Amity Hills AVA, Oregon, USA	2021	£23.00	£99.00
Sauvignon Blanc Cloudy Bay, Marlborough, New Zealand	2023	£19.00	£82.00
‘Wild Idol’ Alcohol-Free Sparkling White Germany	2022	£16.00	£75.00



WINE BY THE GLASS

Rose' wine (175ml)

Château d’Esclans”Rock Angel”
Côtes de Provence, France

Vintage	Glass	Bottle
2023	£19.00	£79.00

Château d’Esclans “Les Clans”
Côtes de Provence, France

2021	£31.00	£125.00
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Red wine (175ml)

Mencia ‘Quite’, Verónica Ortega
Bierzo, Spain

2021	£19.00	£81.00
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Nielson Pinot Noir
Santa Barbara, California, USA

2022	£18.00	£73.00
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Merlot Blend, Baron Edmond
Rupert & Rothschild Vignerons
Franschhoek Valley, South Africa

2020	£27.00	£115.00
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Chateauneuf-du-Pape, E. Guigal
Rhône Valley, France

2018	£26.00	£110.00
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Le Volte dell’Ornellaia
Ornellaia, Tuscany, Italy

2022	£17.00	£71.00
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ALCOHOL-FREE
DRINKS SELECTION

Alcohol-Free Lager & Aperitif

- Menabrea 0.0
- Crodino

£9.50
£7.50

Alcohol-Free Spirits

- Sober Gin
- Sober Rum
- Sober Whisky

£12.50
£12.50
£12.50

