



MICHAEL CAINES
at The Stafford



Autumn Lunch Menu Week Two

APPETIZER

Loch Duart Salmon Rilette

Beetroot glaze, buttermilk and horseradish

STARTERS

Ravioli Of Butternut Squash & Parmesan

Rosemary cream sauce

Brown Butter Poached Brixham Cod

Baby artichoke barigoule, sea herbs, horseradish velouté

Roasted Quail

Wild mushroom risotto, tarragon jus

MAINS

Barbequed Hen of The Wood

Black garlic, celeriac purée, almonds, mushroom tea

Newlyn Bay Monkfish

Spiced pumpkin purée, roasted squash, wild mushroom xo, smoked mussel sauce

Pan Roasted Sirloin Beef

Braised beef cheek, creamy mash, red wine sauce

DESSERTS

Raspberry Soufflé

Raspberry sorbet

Chocolate Tart "Robuchon"

Coffee ice cream

Yamazaki Rice Pudding

Roasted figs, cocoa nib tuille, Pedro Ximenez ice cream

Selection of Regional Cheeses from Our Trolley

Served with accompaniments

£10.00 supplement

3-courses £45.00 per person

4-courses £58.00 per person

Tea Or Coffee & Petit Fours

£10.00 per person

We understand that preferences and dietary needs vary, and our culinary team will gladly accommodate special requests with advance notice.

We are committed to culinary excellence and to operating with an environmentally and socially responsible approach. We prioritise local suppliers, support British farmers, and showcase seasonal ingredients, while actively minimising our footprint through composting and recycling practices. Our menus proudly exclude endangered species, and we are committed to ensuring that our sourcing and purchasing practices are fair and beneficial for all involved.

All prices include VAT. A discretionary 15% service charge will be added to your bill. (V) Vegetarian (VG) Vegan